Wheatland Cookbook

Cookbook

In Loving Memory
of
Arbutus Persinger

A past president whose diligent work did so much to further our organization. She leaves her sister Wheathearts an excellent heritage to follow.

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HUTCHINSON, KANSAS
WHEATHEARTS
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All recipes have been tested at least twice and represent favorite recipes of Association members, relatives and community friends. Brand names of ingredients have been used only when necessary.

KANSAS WHEATHEARTS HERITAGE

as remembered by Mrs. Ora V. (Lela) Martin

Behind or beside every wheat grower is a wheatheart. We have told the women of Kansas when they have inquired about membership to the wheatheart organization that if they or their husband were connected with the growing or processing of wheat, they are a Wheatheart.

I could become sentimental about the subject of wheat, its beauty, its strengths, its weakness and what it can do to a human being. I've hauled wheat in an old Nash truck to Kendall before there were any elevators so I'm not a novice on the subject.

The Kansas Wheat Growers were organized in 1949 and 1950. There were some states organized before Kansas. About the same time that Kansas Wheat Growers organized, the National Association of Wheat Growers was also organized with Hubert W. Clutter of Kansas as its first president. Some of the other states already had organized a women's auxiliary or Wheatheart organization. In the early 1950's when the Kansas Wheat Growers met in Hutchinson for the annual meeting, some members asked me to chair a meeting for the wheat grower wives. Usually both husbands and wives couldn't leave the farm at one time because our farming operations were more diversified and we had to do the chores, haul water to the cattle and see that the children got to school, so that our husbands could attend the meetings.

That year about a dozen interested women had come to the meetings with their husbands. We had our first meeting in the Wiley Tea Room, Hutchinson, Kansas, which was known, as many of you will remember for their delightful luncheons with those famous Wiley Tea Room dinner rolls.

Our aim was to support the wheat industry. Wheat was a surplus commodity, does that sound familiar? We hadn't had a Russian wheat deal that year. Another aim of our organization was to become informed and to inform others about quality wheat production and promotion.

The gals were not as liberated then as in 1978 but we felt very much, like I heard a farmers wife from Iowa say last week, that about the best thing that ever happened to that farm back home was when that farmer married me.

We organized that day as Kansas Wheathearts. Mrs. R. L. Patterson was elected the first chairman. She was followed through the years by many devoted women whom I will name at the end of this brief history.

It was my privilege to serve as chairman the year we promoted Redi

wheat, a canned product. We traveled all over the state working with extension people to promote our industry. Later we worked to promote bulgar.

During the years, we have been active at local and state fairs promoting wheat and wheat products seeking a better understanding with our city cousins.

Wheathearts had no funds in those early years so our time and travel in those beginning years were donated. It was very essential that we have an efficient secretary. Mrs. Ray (Helen) Pierce was our secretary through several administrations. I doubt if the Kansas Wheathearts would have survived had it not been for her faithful and qualified service.

As in any organization, the people with whom we work are the most important and meaningful part of our involvement. The difficult misunderstandings are always outweighed or enhanced by the triumphant happy times that have given us life time friendships.

We have some outstanding memories of those early years. One year we had a specially called Wheatheart meeting when we entertained Mrs. Phillips, a nutrition specialist from India, who was touring the United States. Another was the planning of activities for our states centennial celebration in 1961. As Wheat grower's wives we have accpeted the entertaining in our homes of the grower representatives of other nations, who were here to study the different phases of the wheat industry. These have been growing and learning times for Wheathearts.

A Wheatheart, Mrs. Heacock, Minneola, Kansas, designed a Wheatheart symbol for some beautiful stationery. A photographer in Garden City, Kansas, promoted wheat by supplying small bags of wheat at weddings with a neat little poem written by a wheat grower's daughter. While Mrs. Ralph Ball was Wheatheart Chairman, it was only natural that from the hour her daughter Charlene and Willis Wilson began planning their wedding that beautiful golden heads of wheat were to be an important part of their wedding decor. Mrs. Frieda Worthington originated the Bake and Take Day for the State of Kansas Wheathearts and others to share food with shut-ins, friends and neighbors. It is one of the greatest ideas that has continued through each administration that has followed. We are pleased that one of our past chairman was the first woman to serve on the Kansas Wheat Commission, Florence Dumler.

There are many more important things that should be mentioned, like a gift to a United States' President's wife, a beautiful wheat pin that represents Kansas Wheathearts. In recent years the Bazaar at the State Wheat Grower's meeting has created wide interest. The wheat queen contest at the county, district and state level has created interest and also disseminated information to the contestants and community.

Two decades ago money was not so plentiful and technology had not advanced as now. Methods of communication are vastly improved. Certainly we should progress more than we have in every area of the wheat industry. No doubt, I've forgotten some important names or happenings, and for this I'm indeed sorry and beg your forgiveness.

Mrs. Ora Martin

Past Chairmans or Presidents of Kansas Wheathearts

Mr. R. L. (Ruth) Patterson

Mrs. Anson (Kitty) Horning

Mrs. Ralph (Charlotte) Ball

Mrs. Ora V. (Lela) Martin

Mrs. Ray (Edna) Uehling

Mrs. Lawrence (Elena) House

Mrs. Bob (Norma) Deyoe

Mrs. Carl (Florence) Dumler

Mrs. Leon (Carol) Torline

Mrs. Joe (Lowanna) Prochazka

Mrs. Earle (Jollene) Hunt

Mrs. Warren (Barbara) Knox

Mrs. Gerald (Arbutus) Persinger
Vice President, acting President

Mrs. Lynn (Deanna) Buckland

Mrs. Darrel (Bertha) Fikan
Current President

Mrs. Wayne (Frieda) Worthington

Cakes

Amber Carrot Cake

Oven Temp.: 350°

Container Size: 9" x 13" cake pan, greased and floured

3 C grated raw carrots (5 to 6)
4 eggs, beaten
1 - 1/4 C salad oil
2 C sugar
2 C whole wheat flour
2 tsp. soda
1 tsp. nutmeg
1 tsp. cinnamon
1/2 tsp. all-spice
1/2 tsp. salt
1 tsp. vanilla
1 C chopped nuts

Combine carrots, eggs, salad oil and sugar in large bowl. Add flour, soda, nutmeg, cinnamon, all-spice, salt, vanilla and nuts. Beat well. Bake 40 to 50 minutes. Cool. Frost with Cream Cheese Frosting.

Cream Cheese Frosting: Cream together; 1 pkg. (3 oz.) Cream cheese, softened, 1/4 cup soft butter, 3 tablespoons milk. Add 2 cups (1 lb.) powdered sugar. Beat until smooth and creamy. After spreading on cake sprinkle with 1/2 cup chopped walnuts.

Angel Food Cake

Oven Temp.: 350°

Container Size: tube pan

1 C sifted cake flour
3/4 C sugar
2 C egg whites (at room temp.)
1-1/2 tsp. cream of tartar
1/4 tsp. salt
1/4 tsp. almond extract
1 tsp. vanilla
3/4 C plus 2 Tbls. sugar

Measure and sift the flour and sugar together four times. Now measure the following into another mixing bowl; egg whites, cream of tartar, salt, almond extract, and vanilla. Beat until frothy throughout. Then add 3/4 plus 2 tablespoons sugar gradually, beating until soft peaks form. Fold in the flour mixture, about 1/4 cup at a time, until all used. Bake 38 to 40 minutes.

Apple Sauce-Chip Cake

No. of Servings: 12-15 Oven Temp.: 350°

Container Size: 9" x 13" cake pan

1/2 C margarine
1-1/2 C sugar
2 eggs
2 C apple sauce
2 C flour
1-1/2 tsp. salt
1-1/2 tsp. soda
2 tsp. cocoa
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. all-spice
1/2 tsp. cloves
1 C butterscotch or chocolate chips
2 Tbls. sugar

Cream margarine and sugar. Add eggs and apple sauce. Mix slowly until blended. Sift dry ingredients together. Add and blend into creamed mixture. Pour into cake pan. Sprinkle with chips and sugar. Bake for 35 minutes.

Banana Nut Cake

Oven Temp.: 350° Container Size: 9" x 12" greased and floured pan

1-1/2 C sugar
1/2 C butter
2 egg yolks, beaten
1/2 C sour milk
1 tsp. soda
1/2 tsp. salt
1/4 C hot water
2 C whole wheat flour
2 tsp. baking powder
4 mashed bananas
1 tsp. vanilla
1 C chopped nuts
2 egg whites, not beaten

Cream together the sugar and butter. Add beaten egg yolks, milk, soda, salt and hot water. Mix well. Add whole wheat flour and baking powder. Mix well. Add bananas, vanilla and nuts. Fold in egg whites. Bake 20 to 30 minutes. Frost with Orange Butter Frosting.

Orange Butter Frosting: Cream together; 2 cups powder sugar, 3 tablespoons Crisco, 2 tablespoons orange juice, 2 teaspoons grated orange rind, 1 teaspoon vanilla. More liquid may be added if necessary.

Banana Poppy Seed Cake

Oven Temp.: 350°

Container Size: 9" x 9" pan

1-1/2 C mashed ripe bananas (4 bananas)
3/4 C sugar
2/3 C vegetable oil
1 tsp. vanilla
2 eggs
1-1/2 C unsifted all-purpose flour
1/2 C yellow cornmeal
3 tsp. baking powder
1/4 C poppy seed
1 tsp. salt
1 tsp. ground cinnamon

In a large mixing bowl combine bananas, sugar, oil and vanilla; beat until smooth. Add eggs, one at a time, beating well after each addition. In a small bowl stir together flour, cornmeal, baking powder, poppy seed, salt and cinnamon. Add to banana mixture, stir to blend well. Pour batter into a greased pan. Bake for 45 minutes or until cake tester in center comes out clean.

Banana Fruitcake

No. of Servings: 1 - 3 lb. cake

Oven Temp.: 300°

Container Size: Tube pan

1-1/2 C walnuts
1 lb. mixed candied fruits
1-3/4 C sifted flour
1 tsp. baking powder
1 tsp. salt
1/4 tsp. baking soda
1/4 tsp. nutmeg
2/3 C butter
3/4 C sugar
2 large eggs
1 C mashed bananas

Chop walnuts coarsely. Chop candied fruit finely and combine with nuts and set aside. Resift flour with baking powder, salt, soda and nutmeg. Cream butter with sugar until fluffy. Beat in eggs, one at a time. Blend in flour mixture alternately with banana, by hand or low speed on mixer. Pour batter over fruit-nut mixture and blend well. Turn into well-greased tube pan. Bake on lowest oven rack for 1-1/4 hours. Let stand 15 minutes in pan; then invert onto wire rack to cool. Serve plain or with light sifting of confectioner's sugar on top.

Big-Bowl Chocolate Cake

Oven Temp.: 350°

Container Size: sheet cake pan

1 C cocoa
1 C shortening
1 Tbls. cinnamon
1 tsp. soda
1 C boiling water
1 C milk
1 Tbls. vanilla
2 eggs
1 tsp. salt
1 tsp. baking powder
1-1/2 C sugar
3 C sifted flour
1/4 tsp. nutmeg

In a big bowl put cocoa, shortening, soda, cinnamon; pour boiling water over and stir until smooth. Add milk, vanilla and unbeaten eggs. Sift flour, salt, baking powder and sugar. Sift in the bowl and stir until smooth and free from lumps. Pour batter, which is quite thin, into the pan. Sprinkle nuts on top before baking. Bake for 30 to 35 minutes.

Blackberry Wine Cake

Oven Temp.: 350°

Container Size: Bundt pan

1 box (18.5 oz.) white cake mix
1 pkg. (3 oz.) blackberry gelatin
4 eggs
1/2 C cooking oil
1 C blackberry wine

Glaze:
1 C confectioner's sugar
1/2 C blackberry wine

In large mixer bowl, stir together cake mix and gelatin. Add eggs, cooking oil and blackberry wine, beating on low speed of electric mixer until moistened. Beat on medium speed 2 minutes, scraping bowl frequently. Pour batter into heavily greased Bundt pan and bake in preheated oven 45 to 50 minutes. Let cool for 15 minutes; remove from Bundt pan and glaze.

Glaze: Mix sugar and wine in saucepan, bring to boil. Pour over cooled cake.

Black Walnut Cake

Oven Temp.: 375°

Container Size: 8" cake pans

1 C coconut
1/3 C black walnuts, ground
1/4 C black walnuts, chopped
2 C flour, sifted
1 tsp. baking powder
1 tsp. salt
1 tsp. soda
1-1/2 C sugar
1/2 C vegetable shortening
1/2 tsp. vanilla
1/2 tsp. black walnut flavoring
2 unbeaten eggs
1 C buttermilk
1/3 C strong, hot coffee
Creamy Coffee Icing

Frosting:
4 C sifted confectioner's sugar
4 Tbls. vegetable shortening
1/2 tsp. black walnut flavoring
1/2 tsp. vanilla
1/2 tsp. salt
2 Tbls. melted butter
2-3 Tbls. strong, hot coffee

Grind coconut and 1/3 cup walnuts together; add remaining walnuts to this mixture and set aside. Sift together flour, baking powder, soda and salt, set aside. Cream sugar and shortening together; add flavorings. Add eggs one at a time beating well after each addition. Add dry ingredients to creamed mixture alternately with buttermilk, beginning and ending with dry ingredients. Blend thoroughly after each addition using low speed on mixer. Stir into coffee all but 2 tablespoons coconut-nut mixture. Blend thoroughly. Bake in greased and floured pans for 30 to 35 minutes. Cool. Frost with Creamy Coffee Icing and sprinkle top with reserved coconut-nut mixture.

Frosting: Combine sugar and shortening, add flavorings and salt. Add butter and coffee and beat until of spreading consistency.

Brandied Fruit Cake

Oven Temp.: 350°

Container Size: tube cake pan

1 C melted oleo
1-3/4 C sugar
2 eggs
3 C flour
1/2 tsp. salt
1/4 tsp. cloves
1/4 tsp. nutmeg
1 tsp. soda

Cream oleo, add sugar, beat eggs and add to sugar mixture; add dry ingredients. This makes a thick batter. Add 2 cups of Brandied fruit and cup of chopped nuts. Bake for about an hour. It makes a thick crust but is moist inside. Use a tube cake pan greased and floured.

Cake That Doesn't Last

No. of Servings: 12-14 Oven Temp.: 350°

Container Size: Bundt pan

3 C flour
2 C sugar
3 eggs
1 C nuts (optional)
1 tsp. cinnamon
1 tsp. vanilla
1-1/2 C oil
1 tsp. baking soda
1 tsp. salt
2 C mashed bananas
1 can (8 oz.) crushed pineapple, drained

Combine and mix dry ingredients in large bowl; make a well in center. Add eggs, pineapple, nuts, oil, vanilla and bananas. Stir together; do not beat. Pour into well greased and floured Bundt pan. Bake for 75 minutes.

Carmel Chocolate Cake

No. of Servings: 10 Oven Temp.: 350°

Container Size: 9" x 3" x 2"

1 reg. pkg. German Chocolate cake mix
2/3 C evaporated milk
1 C chopped nuts
3/4 C melted margarine
1 pkg. (14 oz.) caramels
1 C chocolate chips

Make the cake mix as package directs. Add 1/3 cup evaporated milk, nuts and melted margarine, folding in completely. Put half of batter into greased 9" x 13" cake pan. Bake in oven about 10 minutes. While baking, melt caramels with the other 1/3 cup evaporated milk. After the cake has baked 10 minutes remove from oven and pour the caramel mixture over it. Sprinkle chocolate chips over the caramel mixture. Pour remaining half of cake batter over the top and bake in oven for 25 to 30 minutes or until cake tests done. This makes a heavy cake with the caramel and chocolate layer in the center. May be served with ice cream or whipped topping.

Chantilly Cake

Oven Temp.: 350°

Container Size: 8" round layer cake pan

2 C sifted cake flour
1 C sugar
1 Tbls. baking powder
1/2 tsp. salt

1 C heavy cream
1 tsp. vanilla
2 eggs

Frosting:
1/3 C butter
3 C sifted confectioner's sugar

1-1/2 tsp. dry instant coffee
3 Tbls. light cream

Lightly grease layer cake pans, line with wax paper and lightly grease. Sift flour, sugar, baking powder and salt together twice. Pour cream and vanilla into a deep 1 quart bowl. Beat cream with mixer until just stiff. Add unbeaten eggs and beat just until blended. Add flour mixture and beat. If electric mixer is used, beat at low speed to blend batter. Turn into pans. Bake 25 to 30 minutes. Cool for 10 to 15 minutes. Remove from pans and take off wax paper. Turn right side up on cooling racks and finish cooling. Frost with Coffee Butter Frosting.

Coffee Butter Frosting: Cream butter. Sift sugar and coffee together. Add gradually to butter, creaming until light and fluffy enough for 2 layers.

Chocolate Cake
(with lard)

Oven Temp.: 350°

Container Size: 2 - 8" cake pans, greased and floured

2 eggs, separated
1/2 C sugar
1/3 C lard
1-3/4 C cake flour
1 C sugar

3/4 tsp. soda
1 tsp. salt
1 C plus 2 Tbls. buttermilk or sour milk
2 (1 oz.) squares chocolate melted

Beat egg whites until frothy; gradually beat in 1/2 cup sugar, continue beating until stiff and glossy. In another bowl, stir lard to soften, add dry ingredients and milk. Beat a minute on medium speed, then add egg yolks and chocolate. Beat 1 minute more and fold in egg whites. Pour into two greased and floured cake pans. Bake 25 to 30 minutes. Cool on rack 10 minutes before removing from pans.

Chocolate Lovelight Cake

Oven Temp.: 350°

Container Size: 2 round 8" cake pans

2 eggs separated
1-1/2 C sugar
1-3/4 C sifted cake flour
3/4 tsp. soda
3/4 tsp. salt
1/3 C oil
1 C buttermilk
2 squares chocolate, melted

Beat egg whites until frothy; gradually beat in 1/2 cup sugar. Continue beating until very stiff and glossy. In mixing bowl sift remaining sugar, flour, soda, salt; add oil, half of buttermilk and beat 1 minute at medium speed. Add remaining buttermilk, egg yolks and chocolate. Beat 1 minute. Fold in meringue carefully. Bake in 2 round pans 30 to 35 minutes.

Chocolate Fluff Frosting: Mix together in a chilled bowl 2 cups heavy cream, 1 cup sifted confectioner's sugar, 1/2 cup sifted cocoa and a dash of salt. Beat until stiff enough to hold a point. The cake layers may be split or used as two layers. Ice cake and use between layers also.

Chocolate Picnic Cake

Oven Temp.: 400°

Container Size: 9" x 13" pan

1/2 C (1 stick) margarine
3 Tbls. cocoa
2 C flour
1/2 C sour milk (can be soured by adding 1 tsp. vinegar)
1 tsp. baking soda
1 tsp. vanilla
1/2 C shortening
1 C water
2 eggs

Frosting
1/4 C (1 stick) margarine
3 tsp. milk
1-1/2 Tbls. cocoa
2 C confectioner's sugar
1/2 tsp. vanilla

In saucepan bring margarine, shortening, cocoa and water to a rapid boil, stirring constantly; pour hot mixture over flour and sugar in mixing bowl, stir well and add sour milk, soda, eggs and vanilla. Mix 2 minutes on medium speed. Pour into greased pan and bake for 25 to 30 minutes. Frost while warm.

Frosting: In saucepan bring margarine, cocoa and milk to boil, stirring constantly. Pour over confectioner's sugar and vanilla in small mixing bowl and beat until creamy. Frost cake while still warm.

Chocolate Whirlaway Cake

Oven Temp.: 350°

Container Size: 9" layer pans

2-1/2 C cake flour
1-1/2 tsp. baking powder
1/2 tsp. soda
1 tsp. salt
1-2/3 C sugar
3/4 C shortening
1 C sour milk or buttermilk, divided
1 Tbls. sugar
1 tsp. vanilla
3 eggs, unbeaten
1 sq. unsweetened chocolate melted and cooled
2 Tbls. hot water
1/4 tsp. soda

Sift together the flour, baking powder, 1/2 teaspoon soda and salt, and sugar into mixer bowl. Add shortening, 3/4 cup of the buttermilk, and vanilla. Mix until dry ingredients are moistened. Beat 2 minutes. Add rest of buttermilk and the eggs. Beat another 2 minutes. Remove approximately 1/4 of the batter and to it add the mixture of cooled chocolate, hot water, 1/4 teaspoon soda and 1 tablespoon sugar. Grease two pans. Line with wax paper. Grease paper. Alternate spoonfuls of light and dark batter into cake pans. With knife, cut carefully through batter in a wide zigzag course. Bake for 25 to 30 minutes. Fill and frost with chocolate icing.

Christmas Cake

No. of Servings: 8-10

Oven Temp.: 300°

Container Size: 9" x 5" x 3" loaf pans or Bundt pan

1 lb. raisins
1 lb. currants
1 lb. brown sugar
1 Tbls. cinnamon
1 lb. bulk sausage
2 tsp. baking soda
1 C warm water
1 C chopped walnuts
2-1/2 - 3 C all-purpose flour

In a colander, wash and drain raisins and currants. Mix brown sugar and cinnamon with sausage. Add raisins and currants. Dissolve baking soda in warm water and add to first mixture. Stir in chopped walnuts. Stir in flour a quarter cup at a time, adding enough flour to make a stiff batter. (The amount needed will vary with the brand of sausage used.) Turn batter into a greased and floured Bundt pan or loaf pans. Bake for 2 hours. Let cool before removing from pan. May be garnished with hard sauce and red and green cherries.

Cranberry Spice Cake

Oven Temp.: 350°

Container Size: 2 - 8" layer pans

1/2 C shortening
1 C sugar
1 egg, beaten
1 C raisins
1/2 C walnuts, chopped
1-3/4 C flour
1/4 tsp. salt
1 tsp. baking soda
1 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. cloves
1-3/4 C whole cranberry sauce

Icing:
1 pkg. (3 oz.) cream cheese
1/4 C whole cranberry sauce
1/8 tsp. salt
1 box (1 lb.) confectioner's sugar

Cream shortening and sugar, add egg. Stir in raisins and nuts. Sift flour, salt, baking soda, baking powder, cinnamon and cloves and stir into creamed mixture. Stir in cranberry sauce. Bake in 2 - 8" layer pans (well greased) 30 to 40 minutes. Let cool.

Icing: Combine cream cheese, cranberry sauce and salt. Beat well, gradually adding confectioner's sugar. Continue beating until mixture is creamy.

Crazy Whole-Wheat Spice Cake

No. of Servings: 9 squares

Oven Temp.: 350°

Container Size: 8" x 8" x 2" baking pan

1 C whole wheat flour
1/2 C all-purpose flour
1 C sugar
1 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. each salt and nutmeg
1/4 tsp. cloves
1/2 C whole-bran cereal
1 C cold, strong coffee
1/4 C oil
1 Tbls. vinegar
1 tsp. vanilla

Mix well flours, sugar, baking soda, spices and salt; set aside. In pan, mix well cereal and coffee; let stand 2 minutes or until most of liquid is absorbed. Stir in oil, vinegar and vanilla, then stir in flour mixture until smooth. Bake for 40 minutes or until pick inserted in center comes out clean. Cool completely in pan on rack.

Creme De Menthe Cake

No. of Servings: 15-18 Oven Temp.: 350°
Container Size: 13" x 9" x 2" pan, greased and floured

1 regular white cake mix
2 egg whites
1 C plus 3 Tbls. water
1/4 C Creme De Menthe, divided
1 (16 oz.) can chocolate fudge topping
1 (8 oz.) carton whipped topping
mint leaves (optional)
maraschino cherries (optional)

Combine cake mix, egg whites, water and 2 tablespoons Creme De Menthe. Beat 2 minutes at highest speed of electric mixer. Reduce speed to low; beat for 1 minute. Pour batter into a greased and floured pan. Bake for 25 minutes or until done. Let cake cool completely in pan. Spread fudge topping over cake. Combine whipped topping with remaining Creme De Menthe; mix well and spread over fudge topping. Cover and chill at least 2 hours. Cut into squares to serve. Garnish with mint leaves and maraschino cherries, if desired.

Daffodil Cake I

Oven Temp.: 375° Container Size: tube cake pan

1 C cake flour
3/4 C plus 2 Tbls. sugar
12 egg whites (1-1/2 C)
1-1/2 tsp. cream of tartar
1/4 tsp. salt
3/4 C sugar
6 egg yolks
1-1/2 tsp. vanilla
1/2 tsp. almond extract

Heat oven. Blend flour and 3/4 cup plus 2 tablespoons sugar and set aside. Measure egg whites, cream of tartar and salt into a large mixing bowl. Beat on medium speed until foamy. Add 3/4 cup sugar, 2 tablespoons at a time, beating on high speed until the meringue holds stiff, glossy peaks. In a small mixer bowl, beat egg yolks until very thick and lemon-colored, about 5 minutes. Fold flavorings into meringue. Then sprinkle the flour-sugar mixture, 1/4 at a time, over the meringue, folding in carefully, just until the flour-sugar mix disappears. Pour half batter into another bowl; gently fold in egg yolks. Pour meringue into standard size angel food cake pan (tube). Then pour egg yolk mixture over. Bake 1 hour or until top of cake appears dry. Invert to cool. Frost with lemon glaze or confectioner's sugar-shortening frosting.

Daffodil Cake II

No. of Servings: 12 Oven Temp.: 375°

Container Size: tube cake pan

1 medium orange
10 egg whites (at room temp.)
1-1/2 tsp. cream of tartar
1/2 tsp. vanilla extract
1/4 tsp. salt
1-1/2 C sugar plus 2 Tbls. sugar
1-1/4 C cake flour (not all-purpose)
4 egg yolks

Frosting:
1 (16 oz.) pkg. confectioner's sugar
1/2 C butter or margarine
2 egg yolks
2 Tbls. milk

About 3 hours before serving, preheat oven. Grate peel from orange; wrap and refrigerate. Squeeze 2 tablespoons orange juice; set aside. In a large bowl with mixer at high speed, beat egg whites, cream of tartar, vanilla extract and salt to soft peaks. Gradually sprinkle in sugar, 2 tablespoons at a time, beating well after each addition until sugar is dissolved. Whites should stand in stiff peaks. Gradually beat in flour. In small bowl beat yolks, orange juice and 2 tablespoons sugar until lemon colored. Fold 1/3 egg white mixture into egg yolk mixture into 10" tube pan, alternately drop 1/2 cup of white and yellow batters. Run spatula through batter for marbled effect. Bake 35 minutes. Invert cake in pan on bottle. Cool. Remove cake to plate.

Frosting: Mix all ingredients in small bowl at low speed until blended. Turn to medium speed and beat until of spreading consistency. Add a few drops more milk if needed. Spread on daffodil cake. Garnish cake plate with orange peel.

Diabetic's Cake

Oven Temp.: 325°

Container Size: 9" x 13" pan

1-1/2 C unsweetened apple sauce
1/2 C oil
2 Tbls. liquid sweetener
1 large egg, well beaten
2 C flour
2 tsp. baking powder
1/2 tsp. soda
2 Tbls. cocoa
1/4 tsp. salt
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. cloves
1/2 C seedless raisins
1/2 C chopped dates
1/4 C nuts
1 tsp. grated lemon peel
1 tsp. grated orange peel, optional

Add oil, apple sauce and well beaten egg. Add sweetener. Sift all dry ingredients together, add lemon and orange peel, add fruit and nuts to dry ingredients, then add to apple sauce mixture. It will be thick. Pour mixture into pan. Bake for 1 hour.

Fantastic Coconut Cake

Oven Temp.: 350°

Container Size: 9" x 13" cake pan

1 Yellow cake mix
2 cans flaked coconut
1 can cream of coconut
Cool Whip

Make cake according to directions on package. Add 1 can flaked coconut. Mix well. Bake according to package directions. Poke holes in cake as soon as it comes from oven. Pour cream of coconut over. Cool. Frost with Cool Whip mixed with 1 can coconut. Refrigerate.

Fresh Apple Cake

Oven Temp.: 325°

Container Size: 9" x 13" pan

4 C fresh apples
2 tsp. soda
1 C chopped walnuts
1 C butter
2 C sugar
2 eggs
1/4 tsp. salt
1 tsp. soda
2 C flour
1 tsp. cinnamon
1 tsp. allspice

Hot Butter Sauce:
2 C sugar
1 C butter
1 C Carnation milk

Peel, quarter and chop apples. Stir together apples, 2 teaspoons soda, and walnuts and set aside. Cream butter and sugar. Add eggs, salt, 1 teaspoon soda, flour, cinnamon and allspice. Add apples. Mix together. pour into 9" x 13" greased pan. Bake for 1 hour or until done.

Hot Butter Sauce: Cook a few minutes. Add 1 teaspoon vanilla. When serving cake, spoon on warm butter sauce.

German Chocolate Upside Down Cake

Oven Temp.: 350°

Container Size: 9" square cake pan

1/2 C brown sugar, firmly packed
1/4 C butter
2/3 C pecan halves
2/3 C flaked coconut
1/4 C evaporated milk
1 (4 oz.) pkg. sweet cooking chocolate
1-1/2 C sifted cake flour
1 C sugar
1/2 tsp. baking soda
1/2 tsp. double-acting baking powder
1/2 tsp. salt
1/3 C butter or margarine
3/4 C buttermilk
1 tsp. vanilla
2 eggs

Combine brown sugar and 1/4 cup butter and melt over low heat; spread in pan. Sprinkle pecan halves and coconut over the sugar mixture; then sprinkle with evaporated milk. Set aside. Melt chocolate over low heat. Cool. Sift flour with sugar, soda, baking powder and salt. Stir 1/3 cup butter or margarine to soften. Add flour mixture, 1/4 cup plus 2 tablespoons of the buttermilk and the vanilla. Mix until all flour is moistened; then beat 2 minutes at medium speed of electric mixer scraping bowl occasionally. Add melted chocolate, eggs and remaining buttermilk. Beat 1 minute longer. Pour batter into the prepared cake pan. Bake for 45 to 50 minutes or until cake springs back when pressed lightly with finger. Cool cake in pan 5 minutes. Serve warm or cooled.

German Oatmeal Cake

Oven Temp.: 350°

Container Size: 9" pan, oiled

1 C quick cooking oats
1-1/2 C water
1/2 C margarine
1 C brown sugar

Topping:
6 Tbls. margarine
1/2 C brown sugar
4 Tbls. light cream

1 C white sugar
1-1/2 C flour
1 tsp. soda
1 tsp. cinnamon

1 tsp. vanilla
1 C shredded coconut
1/2 C chopped nuts

Cook oats and water until thick. Remove from heat. Stir in margarine and sugars. Sift together flour, soda and cinnamon. Add to oatmeal mixture and blend well. Pour into oiled pan. Bake 30 minutes. When cool, add topping.

Topping: Cook first four ingredients until thick, stirring constantly. Add coconut and nuts and beat well. Spread on top of cooled cake.

Golden Cadillac Cake

Container Size: 10" ring pan

1 pkg. Pillsbury Bundt Pound Cake Supreme Mix
3 eggs
3/4 C water

1/2 C Galliano
1/4 C white creme de cocoa
1/4 C margarine, softened

Prepare and bake cake as directed except decrease water to 3/4 cup and add remaining ingredients to batter before beating. Sprinkle or sift topping packet over completely cool cake. Store tightly covered. Makes 10" ring cake.

Good and Moist Chocolate Cake

Oven Temp.: 350°

Container Size: 9" x 13" pan

2 C white sugar
1 C cooking oil
2-1/2 C sifted flour
1 C buttermilk
1 tsp. baking powder
1 tsp. vanilla
5 Tbls. cocoa
2 tsp. soda
1/4 tsp. salt
1 C hot water
2 eggs

In large bowl, sift together sugar, flour, baking powder, cocoa and salt. Add eggs, oil, buttermilk and vanilla. Beat two minutes. Add hot water with soda dissolved in it. This batter will be thin. Do not overbeat after adding soda and water. Fold this in if you wish. Grease and flour the pan. Bake 35 to 40 minutes.

Half-Breed Cake

No. of Servings: 12-24

Oven Temp.: 350°

Container Size: 9" layer pans

3/4 C shortening
1-1/2 C sugar
3 eggs
1-3/4 C all-purpose flour
1/2 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
3/4 tsp. nutmeg
1 tsp. cinnamon
2 Tbls. cocoa
3/4 C sour milk or buttermilk
1 tsp. vanilla
1 tsp. lemon extract
1/2 C coarsely cut-up nuts (toasted)

Frosting:
2 C powdered sugar
4 Tbls. butter
1 egg yolk
4 Tbls. cocoa
1/2 tsp. cinnamon
2 Tbls. hot coffee

Cream together the shortening, add sugar gradually. Cream thoroughly. Blend in the 3 well-beaten eggs. Then sift flour once before measuring. Sift the flour, baking powder, soda, salt, spices and cocoa together; add to the creamed mixture alternately with the sour milk. Blend in the flavoring and nuts. Then pour into well greased and floured layer cake pans. Bake for 30 minutes. Cool and ice.

Frosting: Cream the butter and blend in the yolk of egg. Sift the sugar, cocoa and cinnamon together; add to creamed mixture alternately with the hot coffee. Beat until smooth. If necessary, add a few more drops of coffee until the icing spreads easily.

Holiday Fruit Cake

Oven Temp.: 325°

Container Size: Bundt or tube pan

3 C flour
2 C sugar
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
2 C finely diced bananas
15-1/2 oz. crushed pineapple (do not drain)
1-1/3 C oil
3 eggs
1/2 C nuts
1-1/2 tsp. vanilla

Sift the flour, sugar, soda, salt and cinnamon together. Add the bananas, pineapple and juice, oil, eggs, nuts and vanilla. Mix well, but do not beat. Bake 1 hour and 20 minutes. May be glazed.

Hot Milk Cake

Oven Temp.: 350°

Container Size: 8" square pan

2 eggs
1 tsp. baking powder
1 C sugar
1 Tbls. margarine
1 C flour
1/2 C hot milk
1/4 tsp. salt
1 tsp. vanilla

Sift flour, baking powder and salt. Beat eggs about 5 minutes. Gradually add sugar and vanilla. Blend in flour gently. Heat milk and margarine to boiling point. Very quickly stir into batter, blending well. Bake 25 to 30 minutes.

Topping: Cream 1/4 cup soft margarine with 1/2 cup brown sugar, packed. Stir in 1/4 cup chopped pecans. Spread on warm cake in pan. Place under broiler until topping is bubbly.

Italian Cream Cake

Oven Temp.: 350°

1 stick oleo
1/2 C sugar
5 egg yolks
2 C flour, sifted
1 C buttermilk
1/2 C coconut
1 tsp. soda, added to flour
5 egg whites
1/2 C shortening

Frosting:
1 - 8 oz. cream cheese
1/2 stick oleo
1 box powdered sugar
1/2 C nuts
1 tsp. vanilla

Cream oleo, shortening, sugar, egg yolks; add buttermilk and flour alternately to creamed mixture. Add coconut, pecans and vanilla. Beat egg whites until stiff. Fold into mixture. Pour into greased and floured pan. Bake 35 to 40 minutes. Frost.

Layer Butternut Vanilla Cake

Oven Temp.: 350°

Container Size: 2 - 9" pans

2 sticks oleo
4 eggs
1/2 C self-rising flour
2-1/3 C reg. all-purpose flour
2 C sugar
1 C milk
1 Tbls. butternut flavoring

Combine the above ingredients and pour into the pans, greased and floured. Bake for 35 minutes. Cut layers in half. Ice layers with the following recipe: 1 stick oleo, 1 - 8 oz. pkg. cream cheese, 1 box powdered sugar, 1/2 cup pecans and 1 tablespoon butternut flavoring. Combine the following and ice the layers. Put the frosted layers on top of each other and serve. Keep covered after you have cut it.

Lemon Chantilly Cake

Container Size: 9" pan

1 pkg. lemon cake mix
1 pkg. lemon frosting mix
2 C whipping cream
1/2 C chopped, well-drained seedless green grapes
1/2 C pistachio nuts
frosted green grapes

Bake cake as directed. Combine frosting mix and cream. Chill. Whip chilled frosting mixture on medium speed until stiff. Remove 1 cup frosting mixture; fold in grapes and nuts. Spread between cooled cake layers. Spread remaining frosting on sides and top. Refrigerate at least 2 hours. If desired, garnish top of cake with a ring of chopped pistachio nuts and arrange frosted green grapes around the base of the cake. To frost grapes, wash and dry small bunch of grapes. Brush slightly beaten egg whites over grapes. Dip in granulated sugar and dry on rack.

Lemon Coconut Cream Cake

Container Size: 1 - 10" cake

1 pkg. white angel food cake mix
1 (4-1/2 oz.) pkg. lemon pudding and pie filling mix
2 egg yolks, beaten
1/2 C sugar
2 C water
1 Tbls. grated lemon rind
2 Tbls. lemon juice
2-1/2 C whipping cream, divided
1 (3-1/3 oz.) flaked coconut, divided

Prepare and bake cake mix according to package directions. Invert pan on funnel or bottle until cake is completely cooled (approximately 2 hours). Combine lemon pudding mix, egg yolks, sugar and 2 cups water in a heavy saucepan; mix well. Cook over medium heat, stirring constantly until thickened and bubbly. Remove from heat; stir in lemon rind and lemon juice. Cover and chill completely (about 1 hour). Loosen cake from sides of pan using a small metal spatual. Remove from pan. Split cake horizontally into 4 layers. Beat 1 cup whipping cream until stiff peaks form. Fold whipped cream and 2/3 cup coconut into lemon filling. Place bottom layer of cake on a cake plate; spread with 1-1/4 cups lemon mixture. Repeat with second and third layers. Place remaining layer, cut side down, on top of cake. Cover and chill overnight. Beat remaining whipping cream until stiff peaks form; frost sides and top of cake. Sprinkle with remaining coconut. Chill at least 2 hours before serving.

Lemon Filled White Cake

Oven Temp.: 325°

Container Size: tube pan

8 eggs
1/2 C sugar
2 Tbls. cold water
1/2 tsp. vanilla
1/2 tsp. almond extract
1/2 tsp. lemon extract
1-1/4 C flour
1/2 tsp. cream of tartar
1/2 tsp. salt
1 C sugar

Filling:
1 env. whipped topping mix
1 C milk
1 - 3-3/4 oz. pkg. lemon pudding (instant)
1 C milk

Separate eggs. Beat yolks with 1/2 cup sugar, water and flavorings until very thick. Add flour. Beat egg whites and cream of tartar with salt until foamy. Slowly add 1 cup sugar. Beat until stiff peaks form. Fold this into first mixture. Bake in ungreased tube pan one hour. Cool. Cut in three layers. Use filling between layers. Dust with powdered sugar.

Filling: Mix topping with 1 cup milk and instant puddding with 1 cup milk. Fold in together and fill layers. Refrigerate. Serve cold.

Lemon Jello Cake

Oven Temp.: 350°

Container Size: 9" x 13" cake pan

1 Duncan Hines Lemon Deluxe Cake Mix
1 pkg. lemon Jello
3/4 C Mazola Oil
4 eggs

Lemon Glaze:
1 C powdered sugar
juice of 1-1/2 lemons

Dissolve Jello in cup of boiling water and let cool (can cool in refrigerator). While Jello cools, make cake mix using the following directions: To the dry mix, add the oil and beat well. Add eggs beating after each egg. Add the cool but not jellied Jello. Pour into pan, greased and floured. Bake for 40 to 45 minutes.

Glaze: Mix and pour glaze over top of warm cake. Let cake cool 30 minutes.

Mandarin Orange Cake

Oven Temp.: 350°

Container Size: 9" x 13" baking pan

2 C flour
2 C sugar
2 tsp. baking soda
1/2 tsp. salt

2 eggs
2 cans (11 oz. each) mandarin oranges, drained

Icing:
3/4 C brown sugar

3 Tbls. milk
2 Tbls. margarine

Beat eggs and sugar until creamy. Add oranges and dry ingredients and beat 4 minutes with mixer. Pour into greased and floured 9" x 13" baking pan. Bake 30 to 35 minutes.

Icing: While cake is baking, bring the ingredients for the icing to a boil; set aside; pour over cake while it is hot from the oven.

Mexican Wedding Cake

Oven Temp.: 325°

Container Size: 9" x 13" Pyrex

2 C flour
2 C sugar
1 tsp. baking soda
2 eggs
1 - 20 oz. can crushed pineapple, drained

1/2 C pecans, chopped
1 tsp. vanilla
1 - 10 oz. jar maraschino cherries, halved
This cake requires no shortening

Icing:
1 - 8 oz. pkg. softened cream cheese

1 stick margarine, softened
1 C powdered sugar
1 tsp. vanilla

Stir together all ingredients adding the beaten eggs last. Mix well. Spread in ungreased pan and bake 40 minutes. Cool cake completely and ice while still in the pan.

Icing: Beat until smooth and frost cake. Keep refrigerated.

Norwegian Mandel-Eplekake
(Almond Apple Cake)

Oven Temp.: 325°

Container Size: 2 quart souffle

1 C butter
1 C flour
1 C sugar
1 C slivered almonds
6 cooking apples
heavy cream

Butter a 2 quart souffle or other baking dish that can go to the table. Set aside. Cream the butter with an electric beater until fluffy. Gradually work in the sugar; beat hard and constantly. When all the sugar has been incorporated, beat in the flour. Finally, stir in the blanched, slivered almonds. Peel and core the apples. Cut in half, then cut each half into eight slices. As you work, arrange them in the prepared baking dish. Spread the batter over the apples and smooth the surface. Bake in a preheated oven for 35 minutes until the crust is baked and golden. Serve warm, but not hot, with cream (not whipped).

Oldie Goldie Spice Cake

Oven Temp.: 350°

Container Size: 9" x 9" pan or loaf pan

1/2 C margarine
1 C sugar
1 egg, beaten
1 C buttermilk mixed with 1 tsp. soda
2 C flour sifted with 1/2 tsp. baking powder
1/2 tsp. cloves
1/2 tsp. all-spice
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. mace
1/2 C raisins

Cream margarine and sugar together. Add egg, milk mixture and flour mixture. Mix and add spices and raisins. Blend well and bake in a loaf pan for about 50 minutes. In the 9" x 9" pan, bake 40 minutes.

Orange Cake
(with Lard)

Oven Temp.: 350°

Container Size: 2 - 8" cake pans,

2 eggs, separated
1/2 C sugar
1/3 C lard
2-1/4 C cake flour
1 C sugar
2-1/2 tsp. baking powder
1 tsp. salt
1/4 tsp. soda
3/4 C milk
1/3 C orange juice, fresh
1/4 tsp. almond extract

Beat egg whites until frothy; gradually beat in 1/2 cup sugar. Continue beating until stiff and glossy. In another bowl, stir lard to soften, add sifted dry ingredients and 3/4 cup milk. Beat 1 minute at medium speed. Add yolks, juice and extract and beat 1 minute more. Fold in egg white mixture and pour into 2 greased and floured cake pans. Bake 25 to 30 minutes. Cool on rack 10 minutes before removing from pans. Frost with Orange Fluffy Icing.

Orange Fluffy Icing: Combine in double boiler; 2 egg whites, 1-1/2 cups sugar, 1/4 cup frozen orange juice, 1/4 cup water, 1/8 teaspoon salt. Beat one minute with mixer, then cook over boiling water, beating constantly until mixture forms stiff peaks.

Peanutty Spice Cake

Oven Temp.: 350°

Container Size: 2 - 9" round cake pans

1 pkg. spice cake mix
1-1/2 C peanut butter
1 pkg. cream cheese, softened (3 oz.)
1 can condensed milk
tinted coconut and jelly beans (optional)

Preheat oven. Prepare cake mix according to package directions, adding 1/2 cup peanut butter. Pour into greased and floured pans. Bake 25 to 30 minutes. Cool. Beat cream cheese until fluffy. Gradually beat in remaining peanut butter and milk. Fill and frost cooled cake. If desired, garnish with tinted coconut and jelly beans.

Picnic Basket Carrot Cake

Oven Temp.: 350° Container Size: 9" x 13" pan

1-1/2 C sugar
4 eggs
1-1/2 C vegetable oil
2 C flour
2 tsp. cinnamon
2 tsp. soda
2 tsp. baking powder
1 tsp. salt
3 C grated carrots
1/2 C chopped pecans

Icing:
8 oz. pkg. cream cheese, softened
1 stick margarine, softened
1 lb. box confectioners sugar
1 tsp. vanilla
1 C well drained crushed pineapple

In a large bowl beat the eggs until frothy; beat in the sugar, a little at a time and beat until lemon colored. Beat in gradually the oil. Add flour and other dry ingredients. When well mixed fold in grated carrots and pecans. Put in well buttered and floured pan and bake 45 minutes or until done.

Icing: Cream cheese and margarine with sugar. Beat until mixture is light; blend in pineapple and vanilla. Spread on cake and chill 1 hour.

Pineapple Angel Cake

No. of Servings: 12 Oven Temp.: 375°
Container Size: 10" tube pan

1-3/4 C egg whites (12 to 13 large eggs)
2 - 8-1/4 oz. cans crushed pineapple or 1 - 15 oz. can crushed pineapple
1-1/4 C sifted cake flour
1-3/4 C sugar
1-1/2 tsp. cream of tartar
1/2 tsp. salt
1-1/2 tsp. vanilla
1/4 tsp. almond extract
Pineapple Butter Frosting

Measure egg whites into large mixing bowl and let stand at room temperature for 30 minutes. Turn pineapple into wire strainer and drain well. Resift flour with 3/4 cup sugar twice, and return to sifter. When egg whites have warmed to room temperature, add cream of tartar and salt, and beat at high speed until they stand in soft peaks when beater is raised. Gradually beat in remaining 1 cup sugar, beating until very stiff. Add vanilla and almond extracts, and gradually fold in flour-sugar mixture, sifting a small amount at a time over surface, and folding gently. Press excess syrup from pineapple with back of spoon. Measure 1-3/4 cups and set aside for frosting. Fold remainder

(Continued on next page)

into the cake batter. Turn into ungreased 10" pan. Gently run a metal spatula through batter to break up any large bubbles. Bake on lowest rack of moderately hot oven about 40 minutes, until cake tester inserted in center comes out clean. Remove from oven, and invert pan onto a tall bottle so cake hangs unside down. Let stand until cold. Run a metal spatula around edge of pan and tube. Turn cake onto serving plate, and spread top and sides with pineapple butter frosting. Makes 1 - 10" cake, 12 servings.

Pineapple Butter Frosting: Beat 1/3 C soft butter with 3-1/4 to 4 cup sifted powdered sugar, 1 teaspoon vanilla and 1 tablespoon thin cream until fluffy. Stir in the reserved crushed pineapple.

Pineapple Cake

Oven Temp.: 325°

Container Size: 9" x 9" cake pan, greased and floured

2 eggs, well beaten
1 C sugar
1 tsp. vanilla
1 C crushed pineapple (drained)
1 C chopped nuts
3/4 C sifted whole wheat flour
1 tsp. baking powder
1/4 tsp. salt

Combine and mix; eggs, sugar and vanilla. Add pineapple and nuts. Fold in flour, baking powder and salt. Bake 30 to 35 minutes. Cool. Top with topping poured over each slice of cake as you serve it. Add whipped cream and a cherry for a final touch.

Topping: Blend and boil for 3 minutes, 1/4 cup butter, 1 tablespoon flour, 1 cup brown sugar packed, 1/4 cup pineapple juice, 1/4 cup water. Then take off heat and add stirring vigorously 1 well beaten egg. Add 1 teaspoon salt.

Pineapple Sheet Cake

Oven Temp.: 350°

Container Size: 15" x 10" sheet pan

2 C sugar
1 - 20 oz. can crushed pineapple

Icing:
2 C powdered sugar
8 oz. pkg. cream cheese

2 C flour
2 tsp. soda
2 eggs

2 tsp. vanilla
1/2 stick margarine

Beat eggs well; add all other ingredients to the eggs. Pour into a greased and floured pan and bake for 25 minutes.

Icing: Beat together and spread on cake while warm.

Plantation Marble Cake

Oven Temp.: 350°

Container Size: 8" square pan

2 C sifted cake flour
2 tsp. baking powder
1/4 tsp. salt
1/2 C butter (no substitute)
1 C sugar
2 eggs, well beaten

1/2 C milk
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. nutmeg
2 Tbls. molasses

Sift flour once and then measure. Add baking powder and salt and sift three times. Cream butter and sugar together until light and fluffy. Add beaten eggs and then beat together. Add flour mixture alternately with the milk, a small amount at a time. Beat after each addition until smooth. Divide batter into two parts. To one part, add spices and molasses. Place light and dark mixture alternately, a tablespoon at a time, in a greased pan. Bake for 50 minutes or until done. Cool. Cover with a butter icing.

Poppy Seed Angel Cake

Oven Temp.: 375°

Container Size: 10" tube pan, greased

3/4 C sugar
1 C plus 2 Tbls. sifted cake flour
1-2/3 C egg whites (about 12 to 13 medium large eggs)
1/2 tsp. salt
1-1/2 tsp. cream of tartar
1 C sifted sugar
1 tsp. vanilla
1/4 tsp. almond extract
1/3 C poppy seeds

In large bowl, beat egg whites with salt until foamy. Add cream of tartar. Beat until it stands in peaks but not dry. (Run rubber spatual through batter — should leave open line). Beat while slowly adding 1 cup sugar. Beat just until sugar is blended; add extracts. Sift cake flour and 3/4 cup sugar together 5 times. Sprinkle over batter about 2 tablespoons at a time the flour and sugar quickly and evenly. Blend by folding up and over motion, do not stir. Add the 1/3 cup poppy seeds. Fold into batter, Run knife though batter in pan to burst bubbles. Bake 35 minutes. When removing from oven, turn upside down over a funnel, or bottle. Let cool completely. Loosen with spatula; unmold. Doesn't need icing.

*Have egg whites at room temperature. Best if they are 6 to 7 days old.

Poppy Seed Cake

Oven Temp.: 350°

Container Size: Bundt pan, greased

1 butter brickle cake mix
1 pkg. instant coconut pudding
3/4 C Wesson Oil
3/4 C water
4 eggs
1 tsp. vanilla
1/4 C poppy seeds

Mix together the cake mix, pudding mix, oil and water. Add eggs one at a time and beat for 6-8 minutes. Add vanilla and poppy seeds. Bake in a well greased Bundt pan for 40 to 45 minutes. Glaze with Chocolate icing.

Pretty Plum Cake

Oven Temp.: 325°

Container Size: Bundt pan

2 C sugar
3 eggs
1 C cooking oil
2 small jars plum baby food with tapioca
2 tsp. red food coloring

2 C unsifted flour
1/2 tsp. salt
1/2 tsp. soda
1/2 tsp. cloves
1 tsp. cinnamon
1 C chopped nuts

Glaze:
1/3 C margarine
1 C powdered sugar
2 Tbls. lemon juice
1 tsp. red food coloring

Beat together sugar, eggs and cooking oil. Add the rest of the ingredients, mix well. Bake 1 hour in greased and floured Bundt pan.

Glaze: Bring to boil. While cake is still hot, brush hot glaze on top of cake while still in pan. Add the rest of the glaze to the top of the cake after it has been removed from pan.

Pumpkin Cake Roll

Oven Temp.: 375°

Container Size: 15" x 10" x 1" pan

3 eggs
1 C sugar
2/3 C pumpkin
1 tsp. lemon juice
3/4 C flour

1 tsp. baking powder
2 tsp. cinnamon
1 tsp. ginger
1/2 tsp. nutmeg
1/2 C salt

Filling:
1 C powdered sugar
2 (3 oz.) pkgs. cream cheese
4 Tbls. butter
1/2 tsp. vanilla

Beat eggs on high speed of mixer for 5 minutes. Gradually beat in sugar. Stir in pumpkin and lemon juice. Stir together flour, baking powder, cinnamon, ginger, nutmeg and salt. Fold into pumpkin. Spread in greased and floured 15" x 10" x 1" pan. Top with 1 cup finely chopped walnuts. Bake for 15 minutes. Turn out on towel sprinkled with powdered sugar. Starting at narrow end, roll towel and cake together; cool. Unroll when cooled.

Filling: Beat smooth and spread over cake. Roll and chill.

Red Velvet Cake

White cake mix
1 oz. red coloring
2 Tbls. cocoa

Frosting:
2 Tbls. flour
1 C milk
1 C sugar
1 C butter
1 tsp. butter
1 tsp. vanilla
1 C chopped pecans
1 C flaked coconut

Mix cake adding food coloring and cocoa. Bake according to directions on box.

Frosting: Cook flour and milk until thick; let cool. Cream sugar and butter. Add paste to cream mixture. Add vanilla, pecans and coconut.

Rhubarb Pudding Cake

No. of Servings: 9 Oven Temp.: 350°
Container Size: 9" square pan

4 C diced fresh rhubarb
1 C sugar
3/4 C water
1/4 C margarine
1/2 C sugar
1 egg
1/2 tsp. vanilla
1 C sifted flour
2 tsp. baking powder
1/4 tsp. salt
1/2 C milk

Cook rhubarb, 1 cup sugar, and water until rhubarb is tender; keep hot. Cream margarine and sugar, beat in egg and vanilla. Sift dry ingredients together; add alternately with milk to creamed mixture. Pour batter into greased 9" pan. Spoon hot rhubarb sauce over batter. Bake for 40 minutes.

Self Filled Cupcakes

No. of Servings: 2-1/2 dozen
Oven Temp.: 325°
Container Size: cupcake tins

1 pkg. Devils Food cake mix
1 (8 oz.) pkg. cream cheese, softened
1/3 C sugar
1 egg
dash salt
1 (6 oz.) pkg. semi-sweet chocolate morsels

Prepare cake mix according to package directions. Spoon batter into paper cupcake cups lined muffin pans, filling 2/3 full. Combine cream cheese and sugar, cream until fluffy, add egg and salt, beating well. Stir in chocolate morsels. Spoon 1 heaping teaspoon cream cheese mixture into center of each cupcake. Bake 25 minutes. Cool in pan 10 minutes. Remove to rack to cool.

Sherried Banana Cake

Oven Temp.: 350°
Container Size: 9" x 1-1/2" layer cake pan

1 pkg. yellow cake mix
4 large bananas, unpeeled
3 Tbls. butter or margarine
3 Tbls. dry Sherry
1 Tbls. sugar
Whipped Cream Frosting

Frosting:
2 C heavy cream
1/2 C sour cream
1 C confectioner's sugar
1/4 tsp. vanilla

Prepare and bake cake in two layer pans according to package directions. Remove from pans and cool as directed. Place unpeeled bananas on baking sheet. Bake for 25 to 30 minutes, or until very soft. Remove bananas from peel and place in container of electric blender. Add butter, sherry and sugar, blend.

Frosting: Combine ingredients in large bowl. Beat at medium speed until it's of good spreading consistency, about four minutes.

Soused Apple Cake

No. of Servings: 12 Oven Temp.: 325°

Container Size: 9" x 13" pan

4 C coarsely chopped apples
6 Tbls. Brandy
2 C sugar
1/2 C salad oil
2 eggs
2 C flour
2 tsp. cinnamon
2 tsp. soda
1 tsp. nutmeg
1 tsp. salt
1/4 tsp. cloves
1 C chopped walnuts
1 C raisins

Soak apples in Brandy at least 1 hour. Beat together oil, sugar and eggs. Sift dry ingredients together. Add apple mixture then egg mixture. Fold in nuts and raisins. Bake in oiled pan 1 hour. Top with whipped cream when served.

Stay Fresh Cookie Cake

Oven Temp.: 400° Container Size: 17" x 22" x 3/4" pan

2 C flour
2 C sugar
1 tsp. baking soda
1 tsp. cinnamon
1 C water
4 Tbls. cocoa
2 sticks margarine
1/2 C buttermilk
2 eggs

Frosting:
1 stick margarine (1/2 C)
4 Tbls. cocoa
6 Tbls. milk
1 lb. confectioner's sugar
1 C chopped nuts
1 tsp. milk

Mix flour, sugar, baking soda, and cinnamon in a large bowl. In a pan stir and boil together for a few minutes the water, cocoa, and margarine. While still hot, add this mixture to the dry mixture with the buttermilk and eggs. Mix well. Bake in greased, floured pan for about 20 minutes.

Frosting: Mix margarine, cocoa, milk; bring to a boil and add confectioner's sugar. Stir in chopped nuts and vanilla. Spread on cake while warm. Cut cake into squares or bars.

Sweet Potato Cake

Oven Temp.: 350°

1-1/2 C oil
2 C sugar
4 eggs
4 Tbls. hot water
1 C chopped nuts
2-1/2 C flour
3 tsp. baking powder
1-1/2 C grated raw sweet potatoes
1 tsp. salt
1 tsp. cinnamon
1/2 tsp. nutmeg

Frosting:
1 large can evaporated milk
1 C sugar
1 stick oleo
3 egg yolks
1 tsp. vanilla
1 pkg. flaked coconut (large size)

Mix all ingredients together until well blended. Bake 3 layers for 20 to 30 minutes. Cool and frost.

Frosting: Combine all except coconut. Cook over medium heat about 12 minutes, stirring constantly or it will burn. Remove from heat and add coconut. Beat until cool and spread on cake.

Vanilla Chiffon Cake

Oven Temp.: 325°

Container Size: 10" tube pan

1 C sifted all-purpose flour
1 C sugar, divided
1-1/2 tsp. baking powder
1/4 tsp. salt
1/2 C vegetable oil
4 egg yolks
1/4 C water
1 tsp. vanilla
4 egg whites at room temp.
1/2 tsp. cream of tartar

Sift together flour, 1/2 cup sugar, baking powder, and salt in a small mixing bowl. Make a well in center; add oil, egg yolks, water and vanilla. Beat at high speed of electric mixer about 5 minutes, or until satin smooth. Combine egg whites and cream of tartar in a large mixing bowl; beat at medium speed until soft peaks form. Add remaining 1/2 cup sugar, 2 tablespoons at a time, and beat about 4 minutes at medium speed or until stiff peaks form (should stand upright). Pour egg yolk mixture in a thin steady stream over entire surface of egg whites. Gently fold yolk mixture into whites. Pour into greased tube pan. Spread evenly with a spatula. Bake 1 hour or until shrinks back when lightly touched. Remove from oven. Invert pan. Cool completely before removing from pan.

Velvety Chocolate Cake

Oven Temp.: 325°

Container Size: 10" Bundt pan

1 - 9 oz. chocolate bar
1 small can chocolate syrup (5-1/2 oz.)
2 sticks margarine
2 C sugar
4 eggs
1 tsp. vanilla
2-1/2 C flour
1/2 tsp. soda
1 C buttermilk

Melt chocolate bar and syrup together. Cream margarine and sugar; add eggs one at a time. Add vanilla. Stir the soda in buttermilk and add to batter in thirds with flour. Stir in chocolate mixture and mix well. Bake for 1 hour and 15 minutes. Cool in pan before turning out.

White Cake from Sweden

Oven Temp.: 350°

Container Size: 2 - 8" cake pans (round)

2-1/2 C sifted cake flour
2 tsp. baking powder
1-1/2 C sugar
1/2 tsp. sugar
1/2 tsp. salt
1/2 C shortening
1 C milk
1 tsp. vanilla
4 egg whites

Sift flour, baking powder, sugar and salt into bowl. Add shortening and mix as you would for pie crust. Add milk and vanilla and beat for 7 minutes. Add egg whites, unbeaten, one at a time and beat a little after each addition. Bake 45 minutes.

White Chocolate Bundt Cake

Oven Temp.: 350°

Container Size: Bundt pan

8 oz. white chocolate
2 sticks margarine
2 C sugar
4 eggs, well beaten
1 C buttermilk
2-1/2 C flour sifted with 1/4 tsp. soda and pinch of salt
1 C chopped walnuts

Glaze:
1 C powdered sugar
2 Tbls. milk
1/2 tsp. vanilla

Cream margarine and sugar; add eggs one at a time. Add chocolate, melted over hot water. Alternately add flour mixture with buttermilk to the above. Beat well and add nuts and vanilla. Bake in greased Bundt pan about 65 minutes or until done. Cool 15 minutes. Glaze.

Whole Wheat Angel Food Cake

Oven Temp.: 375°

3/4 C whole wheat flour
1/4 C cornstarch
1-1/2 C sugar
12 large egg whites
1/2 tsp. salt
1-1/2 tsp. cream of tartar
1 tsp. vanilla or almond extract

Combine whole wheat flour, cornstarch and 3/4 cup sugar in a small bowl and stir until thoroughly mixed. Set aside. Separate egg whites being sure there is no yolk mixed with the whites. Add salt and cream of tartar. Whip until whites will stand in peaks. Gradually add remaining 3/4 cup sugar and flavoring. Sprinkle 1/3 of the flour mixture over beaten whites; fold in carefully. Fold in second 1/3 of the flour mixture. Add last third and fold in carefully. Fold in second 1/3 of the flour mixture. Add last third and fold only until it is thoroughly mixed. Pour into angel food cake pan and bake 40 minutes. Invert pan to cool.

Wine Cake

Oven Temp.: 350°

Container Size: Bundt pan

1 yellow cake mix
1 small vanilla instant pudding
1/4 C oil
1/2 C water
1/2 C white wine

Mix all ingredients 3 minutes. Grease and flour pan. Sprinkle 1/2 cup nuts in bottom of pan. Pour batter over nuts. Bake 50 minutes. Five minutes before cake is done, melt 1/2 stick of butter, 1/4 cup water, 1/4 cup wine and 1 cup sugar in small pan. Boil 2 minutes. Poke holes in cake and pour hot syrup over hot cake. Let cool and remove from pan.

Yule Cake

Oven Temp.: 300°

Container Size: 2 loaf pans

3/4 C flour
3/4 C sugar
1/2 tsp. baking powder
1/4 tsp. salt
3 eggs, beaten
1 tsp. vanilla
1 C dates, diced
1/2 C red cherries
1/2 C green cherries
1-1/2 C walnuts
1/2 C raisins
1/2 C orange peel
1 C pineapple peel
1/2 C citron

Sift flour, sugar, baking powder and salt. Use this mixture to coat fruit. Beat eggs with vanilla. Add to fruit mixture. Line bottom of pans with brown paper well greased. Pour into 2 loaf pans well greased. Bake 1-3/4 to 2 hours. Leave in pan 10 minutes before removing.

Yummy Chocolate Cake

Oven Temp.: 350°

Container Size: 9" x 9" pan

1/2 C margarine
1-1/4 C sugar
3 Tbls. cocoa
1 egg
2/3 C sweet milk
1 C boiling water
2 C flour
1 tsp. soda
1/4 tsp. salt

Cream sugar and margarine. Add egg and milk. Sift flour, cocoa, soda and salt three times. Add to first mixture. Add boiling water last and mix. Pour into greased and floured pan. Bake for 35 to 40 minutes.

Zucchini Cake

No. of Servings: 16 Oven Temp.: 350°

Container Size: Bundt pan

1 C oil
3 eggs
2 C sugar
2 C shredded raw zucchini
1 tsp. salt
1 tsp. soda
1 tsp. baking powder
3 Tbls. cinnamon
2 C flour
1 C chopped nuts
2 Tbls. vanilla
1 C fruit - choice of applesauce, peaches, bananas or any other soft fruit
flour and shortening

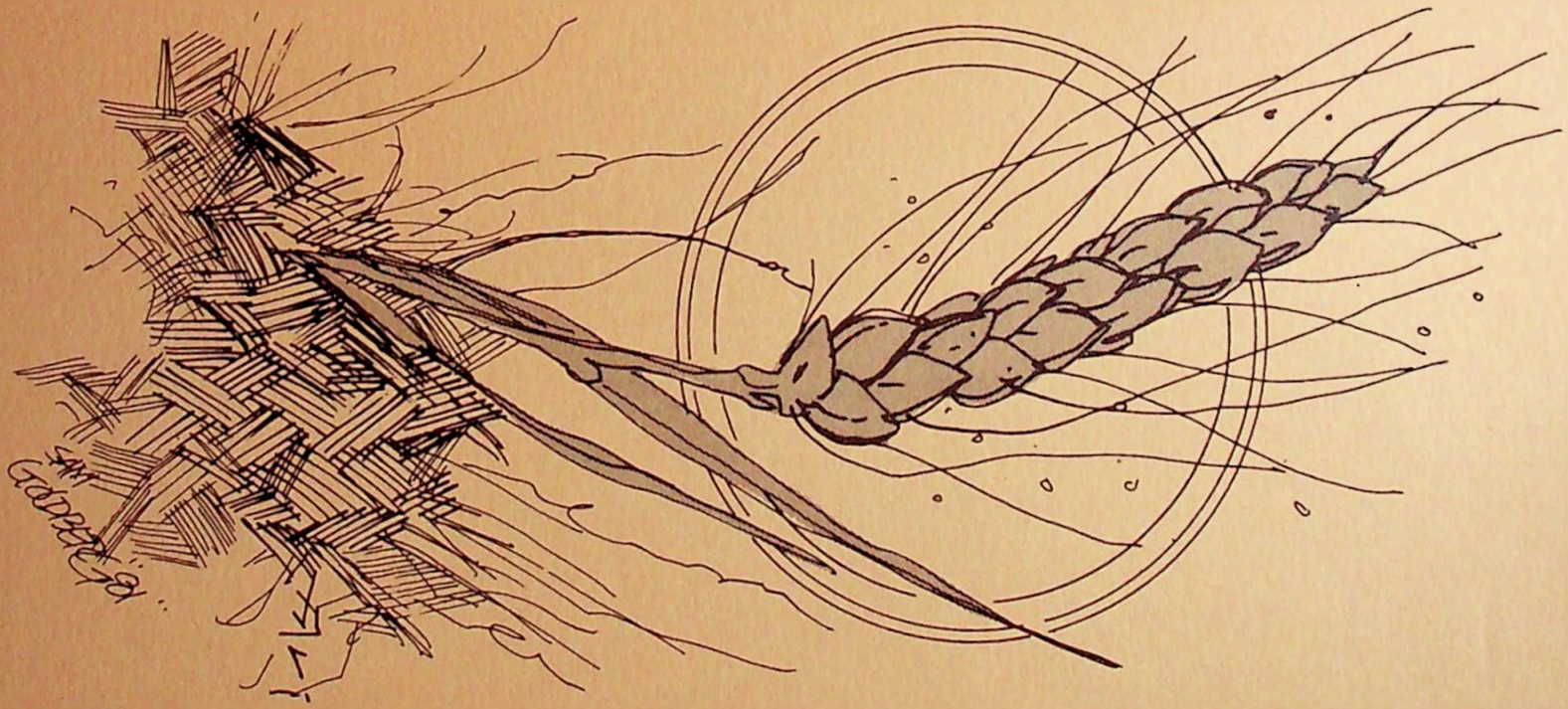
Blend oil, eggs, and sugar. Add dry ingredients and mix one minute. By hand, stir in zucchini, nuts, fruit and vanilla. Pour into a floured Bundt pan and bake for 1 hour and 15 minutes (check cake at one hour).

Zucchini-Chocolate Cake

Oven Temp.: 350° Container Size: 9" x 13" x 2" pan

2 C flour
1 tsp. baking powder
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. salt
1/4 C cocoa
3 eggs
2 C sugar
1/2 C oil
3/4 C buttermilk
2 C shredded unpeeled zucchini
1 C chopped nuts
1 tsp. vanilla
1 tsp. grated orange peel

Stir together first seven ingredients and set aside. In a large bowl beat in 3 eggs until very light. Gradually beat in sugar until mixture is fluffy. Slowly beat in oil. Stir in flour mixture 1/3 at a time alternately with buttermilk and zucchini. Blend lightly the last three ingredients. Turn into a greased and floured pan. Bake in preheated oven for 50 to 60 minutes, or until pick inserted in center comes out clean. Cool and ice with favorite chocolate frosting.



Cookies

Amish Cookies

Oven Temp.: 375°

Container Size: cookie sheet

1 C white sugar
1 C powdered sugar
1 C oil
1 C butter (2 sticks)
1 tsp. soda
1 tsp. cream of tartar
1 tsp. vanilla
4-1/2 C flour

Combine first four ingredients; beat until creamy, add 2 eggs, beat well. Very thick. Drop by teaspoons on ungreased cookie sheet. Press with fork to flatten. Bake 10 to 15 minutes.

Apple Filled Oatmeal Cookies

Oven Temp.: 375°

Container Size: cookie sheet

1 C butter or oleo
1 C brown sugar
2 eggs
2 C sifted flour
2 tsp. baking powder
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. cloves
2 Tbls. milk
2 C quick cooking oatmeal

Filling:
1 C finely diced apples
1/4 C raisins
1/4 C chopped nuts
1/2 C sugar
2 Tbls. water

Cream butter, brown sugar until fluffy, add eggs and beat. Sift together dry ingredients, add to creamed mixture with milk, stir in oatmeal. Set aside about 3/4 cup of dough. Drop remainder of dough from teaspoon onto ungreased cookie sheet. Make small depression in center of each cookie, top with apple filling and small amount of reserved dough. Bake 10 to 12 minutes.

Filling: In saucepan combine ingredients. Stir and cook until thickened and apples are tender, about 10 minutes.

Apple-Walnut Squares

No. of Servings: 24 squares Oven Temp.: 350°
Container Size: 9" x 13" baking dish

2 C all-purpose flour
2 C firmly packed brown sugar
1/2 C butter, room temperature
1 C chopped walnuts
1 tsp. cinnamon
1 tsp. baking soda
1/4 tsp. salt
1 egg
1 C sour cream
1 tsp. vanilla
2 C finely chopped peeled tart apples (2 large)

Lightly grease baking dish. Combine first 3 ingredients in medium bowl and mix until finely crumbled. Stir in nuts. Press 2 cups of mixture evenly into bottom of prepared dish. Add cinnamon, baking soda and salt to remaining mixture and blend well. Beat in egg, sour cream and vanilla. Gently stir in apples. Spoon evenly into dish. Bake until cake begins to pull away from sides of dish and tester inserted in center comes out clean, about 35 to 40 minutes. Let cool completely in pan. Cut into squares. Top with ice cream.

Apple Sauce Brownies

No. of Servings: 50 bars Oven Temp.: 350°
Container Size: 10" x 15" jelly roll pan

1/2 C shortening
1-1/2 C sugar
1/2 tsp. cinnamon
2 Tbls. cocoa
2 eggs
2 C flour
1-1/2 tsp. soda
1/2 tsp. salt
1 can (16 oz.) apple sauce
1/2 C nuts
1 C chocolate chips
2 Tbls. sugar

In large bowl, mix together shortening and 1-1/2 cups sugar. Beat well. Then add cinnamon and cocoa. Add eggs and cream well. Alternate flour mixture and apple sauce. Beat well. Spread mixture in greased and floured jelly roll pan. Sprinkle over the top; nuts, chocolate chips, and 2 tablespoons sugar. Bake 20 to 25 minutes until toothpick comes out clean. When partially cool, cut into bars.

Apricot Crisps

Oven Temp.: 375° Container Size: cookie sheet

1/2 C butter or margarine
1/2 C sugar
1/2 C brown sugar
1 egg, well beaten
1/2 tsp. vanilla
1-1/2 C all-purpose flour
1/2 tsp. baking powder
1/2 C baking soda
1/4 tsp. salt
3/4 C quick rolled oats
1/2 C finely chopped apricots
1/3 C almonds, chopped

Cream margarine and sugars. Add egg and vanilla. Stir in dry ingredients that have been sifted together. Add oats, apricots and almonds. Mix well. Chill dough. Roll into balls about the size of a walnut. Dip top of cookie in granulated sugar. Bake 7 to 10 minutes.

Apricot Squares

No. of Servings: about 16 squares Oven Temp.: 350°
Container Size: 8" square pan

2/3 C dried apricots
1/2 C margarine
1/2 C sugar
1-1/3 C flour, sifted
1/2 tsp. baking powder
1/4 tsp. salt
1 C brown sugar
2 eggs
1/2 tsp. vanilla
1/2 C chopped nuts

Add 1/4 cup sugar to apricots in pan and cover with water; boil slowly 10 minutes. Cool and chop finely. Mix margarine, 1/4 cup sugar and 1 cup flour until crumbly. Pack this into cake pan and bake 25 minutes. Sift the remaining 1/3 cup flour with baking powder and salt. With electric mixer cream eggs and brown sugar. Add flour mixture, vanilla, walnuts and apricots. Spread this over baked layer and bake 30 minutes. When cool, dust with powdered sugar and cut into squares.

Best Buttermilk Brownies

Oven Temp.: 400°

Container Size: large cookie sheet

1 stick margarine
1/4 C cocoa
1 C water
1/2 C vegetable oil
2 C all-purpose flour
2 C granulated sugar
1 tsp. baking soda
1 tsp. salt
1 tsp. vanilla
2 eggs, beaten
1/2 C buttermilk

Frosting:
1 stick margarine
1/4 C cocoa
1/3 C buttermilk
1 lb. confectioner's sugar
1 tsp. vanilla
chopped nuts

Bring margarine, cocoa and water to a boil. Add remaining ingredients and pour onto large greased cookie sheet. Bake 15 minutes. Cool for 5 minutes and frost.

Frosting: Bring margarine, cocoa and buttermilk to a boil and add remaining ingredients. Stir well and pour onto brownies while hot.

Best Ever Gingersnaps

No. of Servings: 4-1/2 dozen

Oven Temp.: 350°

Container Size: cookie sheet

1 C sugar
2 C flour
1/2 tsp. salt
1 tsp. soda
1 tsp. ginger
1/2 tsp. cloves
3/4 C shortening
1/4 C molasses
1 egg, slightly beaten

Combine sugar, flour, salt, soda and spices; stir lightly. Cut in shortening to resemble coarse crumbs. Stir in molasses and egg. Shape dough into 1" balls and roll in sugar. Bake on ungreased cookie sheets or 10 minutes. Remove immediately.

Billy Goats

No. of Servings: 3 dozen large
Oven Temp.: 325°
Container Size: cookie sheet

2 sticks butter
1 tsp. soda dissolved in 1/2 C warm water
1-1/2 C brown sugar
3 well beaten eggs
1 tsp. cinnamon
1 tsp. vanilla
1/2 tsp. salt
2-1/2 C flour
1 lb. dates, cut in pieces
1 lb. walnuts, chopped

Cream butter and eggs; add rest of ingredients and mix well. Drop by teaspoon on cookie sheet and bake until lightly browned.

Bran Krispies

No. of Servings: 6 dozen 2" cookies
Oven Temp.: 400°
Container Size: cookie sheet

1 C soft butter or margarine
2 C brown sugar, firmly packed
2 eggs
1 tsp. vanilla
1 C dry bran cereal*
3 C all-purpose flour
1/2 tsp. salt
2 tsp. baking powder

Cream shortening and sugar. Add eggs and beat until fluffy. Add vanilla and bran. Mix or sift dry ingredients and add to sugar mixture. Blend well, refrigerate until dough is firm enough to handle then shape into 2 rolls on wax paper. Wrap and chill overnight. Cut into 1/4" slices. Place on greased cookie sheet and bake about 10 minutes.

*All Bran, Bran Buds, 100% Bran

Bran Walnut Frosties

Oven Temp.: 350°

Container Size: cookie sheet

1/2 C butter or margarine
1 C brown sugar
1 egg
1 tsp. vanilla

1-1/2 C all-purpose flour
1/2 tsp. soda
1/4 tsp. salt
2/3 C bran cereal*, crushed

Topping:
1 C walnuts, chopped
1/2 C brown sugar

1/4 C sour cream
1 Tbls. crushed bran cereal

Cream shortening and sugar, add egg and vanilla and beat until fluffy. Mix dry ingredients and add to creamed mixture. Shape dough into 1" balls. Place on ungreased cookie sheet. Make a slight depression in each cookie and fill with 1 teaspoon topping. Bake 10 to 12 minutes. Remove from baking sheet to cooling rack.

*All Bran, 100% Bran, Bran Buds

Brown Sugar Squares

Oven Temp.: 370°

Container Size: 11-1/2" x 17-1/2" jelly roll pan

1/2 C butter
1 box brown sugar
2 eggs
2 tsp. vanilla

1 C flour
1/2 tsp. salt
2 tsp. baking powder
1 C chopped pecans or walnuts

Melt butter in saucepan. Add brown sugar and stir well. Add eggs, vanilla and mix. Add flour, salt and baking powder. Mix well. Add nuts. Pour into greased and floured pan. Bake 10-12 minutes. Cool and cut into squares or fingers.

Brownies

No. of Servings: 2 dozen — Oven Temp.: 350°
Container Size: 13" x 9" x 2" pan

1 stick margarine
1 C sugar
1 C and 3 Tbls. flour
1 tsp. vanilla
1 can (16 oz.) chocolate syrup
1 tsp. salt
4 eggs
1/2 C chopped nuts

Beat 1 stick margarine, 1 cup sugar, 1 cup and 3 tablespoons flour, vanilla, chocolate syrup, eggs, salt and nuts, in a mixing bowl until blended. Pour into a pan and bake for 35 minutes. Ice while hot.

Icing: Boil 6 tablespoons margarine, 6 tablespoons milk, 1 cup sugar and 1 teaspoon flour rapidly for one minute. Add 1/2 cup chocolate chips. Stir until the chips are melted and pour over the brownies.

Butterscotch Cookies

No. of Servings: 7 dozen medium sized cookies — Oven Temp.: 375°
Container Size: cookie sheet

1/2 C butter or margarine
1-1/2 C brown sugar
2 eggs
1-1/2 tsp. vanilla
2-1/2 C all-purpose flour
1/2 tsp. salt
1/2 tsp. baking powder
1 tsp. baking soda
1 C cultured sour cream
1 C chopped nuts

Cream shortening and brown sugar. Add eggs and beat well. Mix together dry ingredients and add alternately with sour cream and vanilla. Stir in nuts. Chill. Drop from teaspoon onto greased baking sheet. Bake in preheated oven about 10 minutes or until lightly brown. Remove from baking sheet to wire rack to cool.

Brown Butter Frosting: Heat 1/4 cup butter or margarine until browned, stirring frequently. Cool. Gradually add 2 cup powdered sugar, 2-3 teaspoons milk and 1 tsp. vanilla. Mix well and spread on cooled cookies.

Butterscotch Icebox Cookies

Oven Temp.: 375°

Container Size: cookie sheet

1 C brown sugar
1 C white sugar
1/2 C margarine
1/2 C Crisco
2 eggs
1/2 tsp. salt
4 C flour
1 tsp. soda
1 tsp. cream of tartar
1 tsp. vanilla
nuts, dates or raisins may also be added

Cream sugars with margarine and Crisco. Add rest of ingredients, mixing well. Roll into long roll, wrap in wax paper. Let stand in refrigerator overnight. Slice and bake 7 minutes or until lightly browned.

Butterscotch Rounds

Oven Temp.: 350°

Container Size: cookie sheet

3/4 C butter
3/4 C confectioner's sugar
1 Tbls. vanilla
2 Tbls. evaporated milk
1/2 C chopped nuts
1/4 tsp. salt
2 C flour

Butterscotch Frosting:
1/2 lb. caramels
1/4 C evaporated milk
1/4 C butter
1 C confectioner's sugar

Cream butter and sugar. Add remaining ingredients and mix well. Roll out and cut with small cookie cutter. Place on ungreased cookie sheet. Bake 12 minutes. Cool on cooling rack and frost with Butterscotch Frosting. Place a pecan half on top of each cookie.

Butterscotch Frosting: Melt caramels in double boiler with the milk. Add butter and sugar. Blend well.

Caramel Morsel Bars

Oven Temp.: 200°

Container Size: 13" x 9" baking pan

49 (14 oz. bag) caramels
3 Tbls. water
5 C crisp puffed wheat cereal
1 C peanuts
1 - 6 oz. pkg. (1 C) semi-sweet chocolate morsels
1 - 6 oz. pkg. (1 C) butterscotch flavored morsels

Melt caramels with water in saucepan over low heat. Stir frequently until sauce is smooth. Pour over cereal and nuts; toss until well coated. With greased fingers, press mixture into greased 13" x 9" baking pan. Sprinkle morsels on top; place in oven for 5 minutes, or until morsels soften. Spread softened morsels until blended to form a frosting. Cool; cut into bars.

Carrot 'N Raisin Chews

No. of Servings: 5 dozen cookies

Oven Temp.: 350°

Container Size: cookie sheet

1 C margarine
3/4 C raisins
1/4 C nuts (chopped)
1 C brown sugar (firmly packed)
2 eggs
1 tsp. vanilla
1 C all-purpose flour
1 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. salt
1/4 tsp. nutmeg
1/4 tsp. cloves
2-1/2 C quick oats, uncooked
2 C shredded carrots

Beat together butter and sugar until light and fluffy. Blend in eggs and vanilla. Add combined flour, baking powder, cinnamon, salt, nutmeg and cloves. Stir in oats, carrots, raisins and nuts. Drop by rounded teaspoonful onto greased cookie sheet. Bake in preheated oven for 12 to 15 minutes; cool. Store in loosely covered container.

Cheesecake Cookies

(Even better than cheesecake)

No. of Servings: 4 to 4-1/2 dozen — Oven Temp.: 325°

Container Size: cookie sheet

1 C butter or margarine
1/2 of 8 oz. pkg. cream cheese (room temperature)
1 C sugar
1 tsp. grated lemon peel
1 Tbls. lemon juice
1 egg
2-1/2 C all-purpose flour
1 tsp. baking powder
1/2 C graham cracker crumbs

Cheese Filling:
1/2 of 8 oz. pkg. cream cheese
2 Tbls. sugar
1 large egg yolk
1 Tbls. sour cream
1/4 tsp grated lemon peel

Beat butter, cream cheese and sugar until light. Add egg, lemon peel and juice. Mix well. Stir in flour and baking powder; blend well. Chill dough at least an hour. Shape into balls about 1" in diameter. Roll in cracker crumbs. Place on lightly greased cookie sheet; flatten slightly and make an indentation in each cookie. Fill with cheese filling. Bake for 20 minutes.

Chewy Brownies

No. of Servings: 18 bars — Oven Temp.: 350°

Container Size: 9" pan

3 oz. pkg. chocolate pudding
1/2 C unsifted flour
1/4 tsp. baking powder
1/3 C butter
2/3 C sugar
2 eggs
1 tsp. vanilla

Mix first three ingredients. Melt butter and add sugar. Beat in the two eggs. Blend in 1 teaspoon vanilla. Add pudding mixture. Blend in 1/2 cup nuts. Bake for 35 minutes. Frost with powdered sugar frosting.

Chocolate Oatmeal Cookies

No. of Servings: 6 dozen
Oven Temp.: 350°
Container Size: cookie sheet

1 C shortening
1-1/3 C sugar
2 eggs
2 C unsifted all-purpose flour
1/3 C cocoa
1 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
1/2 C milk
2 C rolled oats
1 C raisins

Cream shortening and sugar in large mixer bowl. Add eggs; blend well. Combine flour, cocoa, baking soda, salt and cinnamon; add alternately with milk to creamed mixture, beating well after each addition. Gradually stir in oats and raisins. Drop by teaspoonfuls onto lightly greased cookie sheets. Bake 10 to 12 minutes. Cool 1 minute before removing from cookie sheet onto wire rack; cool completely.

Chocolate Sno-Flake Cookies

Oven Temp.: 375°
Container Size: cookie sheet

1 C cocoa
3/4 C margarine
2 C sugar
4 eggs, beaten
2 tsp. vanilla
2 C flour
2 tsp. baking powder
1/2 tsp. salt
1 C nuts, optional
confectioner's sugar

Melt cocoa and margarine over low heat, cool, then add sugar, eggs and vanilla to cocoa and margarine. Beat well until creamy. Mix dry ingredients, flour, baking powder and salt, add to above mixture. Mix well. Add nuts if desired. Chill dough 4 hours or overnight. This dough will seem soft; do not add more flour. Chilled dough will work well. Using a rounded tablespoon of dough make into a ball, roll in confectioner's sugar and place on well-oiled cookie sheet about 3 inches apart. Bake 10 minutes. Do not overbake. These cookies will crack while baking and form various snowflake designs.

Chocolate Supreme Cookies

No. of Servings: 8 dozen Oven Temp.: 350°
Container Size: cookie sheet

1 C flour
1 tsp. baking powder
3/4 plus 1 tsp. cinnamon
1 C peanut butter
1/2 C oleo
1 C brown sugar
2 eggs
1 - 16 oz. pkg. chocolate stars
powdered sugar

Combine first three ingredients; set aside. Combine next three ingredients. Cream well. Add eggs and beat well. Gradually mix remaining ingredients to the dry mixture. Chill. Shape 1 teaspoon around a candy. Lighty grease cookie sheet. Bake for 9 to 11 minutes or until light brown. Cool on wire rack. Roll in powdered sugar.

Chocolate Wheat Germ Cookies

No. of Servings: 6 dozen Oven Temp.: 350°
Container Size: cookie sheet

3/4 C butter or margarine, softened
1 C sugar
1 egg
1 tsp. pure vanilla extract
2 C flour
1/2 C finely chopped walnuts, optional
3/4 C wheat germ
1/3 C cocoa
1/2 tsp. salt
1/4 tsp. soda

Beat butter and sugar until fluffy. Beat in egg and vanilla. Mix in flour combined with wheat germ, cocoa, salt and soda. Stir in nuts, if desired. Divide dough in half. Shape each part into 1-1/2 inch diameter roll. Wrap. Chill 2 hours or overnight. Cut into 1/4 inch thick slices. Place on lightly greased cookie sheet. Bake in oven about 10 to 12 minutes. Remove cookies and cool on rack.

Christmas Cake Cookies

Oven Temp.: 350°

Container Size: cookie sheet

1 C butter
3/4 C granulated sugar
3/4 C dark brown sugar
3 eggs (well beaten)
1 tsp. soda dissolved in 1-1/2 tsp. hot water
3-1/2 C sifted flour
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. mace
1/2 tsp. all-spice
1/2 tsp. nutmeg
1/2 tsp. cardamon
1 C coarsely chopped nuts
1/2 C dark raisins
1/2 C golden raisins
1/2 C currants
1/2 C diced dates
1/2 C candied pineapple
1/2 C cherries
1/2 C candied fruit and peel mix

Marinate the fruit in 1/2 cup sweet wine. Sift the flour, salt, and spices together. Cream the butter and sugars and beat in the eggs. Add soda and 2 cups of the sifted flour and spices. Stir in the nuts and fruit alternately with the remaining flour. Mix well. Drop by teaspoon on greased baking sheet. Bake 10 to 12 minutes. Remove from oven and cool slightly before taking off baking sheet.

Christmas Coconut Balls

Oven Temp.: 300°

Container Size: 8" x 8" x 2" pan

2 egg whites
1/2 C granulated sugar
1 C dates (chopped)
1 C coconut (shredded)
1 tsp. vanilla
1 tsp. almond
1/3 C maraschino cherries (finely chopped)

Beat egg whites until stiff. Gradually fold in sugar. Add dates, nuts, coconut and extracts. Mix well. Spread in ungreased pan. Bake for 20 minutes. Remove from oven and turn into bowl. Add cherries. Roll into balls, then into granulated sugar. Store in airtight container. May be frozen.

Christmas Rocks

No. of Servings: 400 cookies Oven Temp.: 400°
Container Size: cookie sheet

2 C butter
3 C brown sugar
4 eggs
5 C sifted flour
2 tsp. cinnamon
2 tsp. salt
2 tsp. soda
1/2 C heavy cream
2 lbs. dates
1-1/2 lbs. candied cherries
1 lb. raisins (white)
3 slices of pineapple
1 lb. walnuts
1/2 lb. blanched almonds
1 lb. Brazil nuts
1 lb. pecans
1 Tbls. vanilla

Cream butter and sugar together. Add eggs (unbeaten) one at a time. Add 4 cups flour, cinnamon, salt, soda and heavy cream. Add 1 cup of flour to dates, cherries, raisins, pineapple, walnuts, almonds, Brazil nuts and pecans. Put all the fruit and nut mixture in a large dish pan. Pour batter over this and add vanilla. Mix with hands. Bake at 350° for 13 minutes. They freeze well. Secret is to chop nuts very coarsely.

Cinnamon Cookies
(for Diabetics)

No. of Servings: 30 cookies Oven Temp.: 375°
Container Size: cookie sheet

5 Tbls. butter
1 C sifted flour
1/4 tsp. baking powder
2 tsp. Sucaryl solution or 16 tablets, crushed
2 tsp. vanilla
1 Tbls. milk, fruit juice or coffee
1 tsp. cinnamon

Cream butter until light and fluffy. Blend in sifted flour and baking powder, mixed together. Mix or dissolve Sucaryl in combined vanilla and milk or other liquid. Stir into flour mixture and mix thoroughly. Sprnkle cinnamon over dough and knead in so there is a streaked appearance. Shape dough into balls, about 1/2 inch in diameter and arrange on a cookie sheet. Flatten balls with a fork dipped in cold water. Bake at 375° for about 15 minutes or until edges are nicely browned. Five cookies equal 1 bread exchange.

Cloud Nine Butterscotch Squares

Oven Temp.: 350°

Container Size: 9" square baking pan

1/2 C margarine
1 pkg. instant butterscotch pudding mix
2 eggs, beaten
1 tsp. vanilla
1 C sifted all-purpose flour
1 tsp. baking powder
1/2 C milk
1 C quick or old-fashioned oats, uncooked
1 pkg. or 1 C semi-sweet chocolate pieces

Chocolate Frosting:
1/4 C melted butter
1/4 tsp. salt
1-1/2 tsp. vanilla
1/2 C cocoa
1/3 C milk
3-1/2 C confectioner's sugar

Heat oven to moderate. In large bowl of mixer beat butter until creamy. Add dry instant pudding mix; beat until light and fluffy. Add eggs and vanilla, mix until well combined. Sift together flour and baking powder. In two additions of each, add milk alternately with sifted dry ingredients, beginning with milk. Mix well after each addition. By hand stir in oats and chocolate pieces. Spread butter evenly in greased square baking pan. Bake in preheated oven for 20 to 25 minutes. Cool completely. Spread with chocolate frosting. Cut into squares.

Chocolate Frosting: Combine butter, cocoa, salt; then add milk and vanilla. Mix in sugar in 3 parts. Mix until smooth and creamy. Add more sugar to thicken or milk to thin down if needed for good spreading consistency.

Coffee Crowd Cookies

Oven Temp.: 350°

Container Size: cookie sheet

1-1/2 C brown sugar
1 C shortening
3 eggs
1 C raisins
4 C sifted flour
2 tsp. cinnamon
1 tsp. nutmeg
1 tsp. soda
1 C chopped dates
1 C chopped walnuts

Cream brown sugar and shortening. Add eggs one at a time and beat well after each egg. Bring to boil the raisins in water and save 1/2 cup liquid from raisins. Add this to the above mixture. Sift together the dry ingredients and add. Fold the dates and walnuts in last. Drop by teaspoon on cookie sheet sprayed with cooking spray. Bake for 10 to 12 minutes. Covered in the refrigerator this batter will keep indefinitely. Nice to have on hand for making a batch of warm cookies on a minutes notice.

Cream Cheese Cakes

No. of Servings: 5 dozen
Oven Temp.: 350°
Container Size: cupcake tins

3-8 oz. cream cheese
1 C sugar
5 eggs
1-1/2 tsp. vanilla

Topping:
1 C sour cream
1/2 C sugar
2 cans Cherry Pie Filling
*make own

Cream the cheese and sugar together; then add eggs one at a time, beating after each addition. Add vanilla. Pour into paper-lined cupcake tins until each well is 3/4 full. Bake for 20 to 25 minutes. Remove from oven and let stand for 5 minutes.

Topping: Mix sour cream and sugar by hand. Top each cake with 1/2 teaspoon mixture and return to oven for 5 minutes. When cool, top with Cherry Pie Filling. Refrigerate until serving.

Crisp Sugar Cookies

Oven Temp.: 375°
Container Size: cookie sheet, greased

2-1/2 C flour
1/2 tsp. soda
1/4 tsp. salt
3/4 C shortening
1 C sugar
2 eggs
1/4 tsp. lemon flavoring
1/4 tsp. almond flavoring

Cream shortening and sugar. Add eggs and beat well. Add flavorings and stir to mix. Mix together flour, salt and soda. Add to creamed mixture, and stir to mix well. Store in refrigerator for an hour or overnight. Roll to 1/8 inch thick. Cut any desired shape. Bake 8 to 10 minutes. Decorate with colored sugar.

Crunchy Oat Drop Cookies

No. of Servings: 3 dozen — Oven Temp.: 350°

Container Size: cookie sheet

1 C fork-stirred all-purpose flour
1 tsp. baking powder
2 C quick-cooking oats
1 large egg
1 tsp. vanilla
1/2 C raisins, rinsed in hot water and drained

In a small bowl, fork-stir together the flour and baking powder; stir in the oats. In a 3 quart saucepan or stainless steel mixing bowl, over very low heat, melt the butter; quickly stir in the sugar and immediately remove from the heat. Vigorously stir in egg and vanilla until blended. Add flour-oat mixture and raisins; mix well — the dough will be very thick. Drop by level tablespoon, about 2 inches apart, onto greased cookie sheet; with fork, flatten each tablespoonful so it is about 2 inches in diameter. With your fingers, tuck in jagged edges to shape dough into even rounds. Bake in a preheated oven until edges are browned, 12 to 15 minutes. With a wide spatula remove to a wire rack to cool completely. Store in a tightly covered container.

Date and Nut Bars

No. of Servings: 3 dozen — Oven Temp.: 350°

Container Size: 15-1/2" x 11" x 1" jelly roll pan

2 C sifted all-purpose flour
2 tsp. baking powder
1/4 tsp. salt
1/4 tsp. each ground cinnamon, nutmeg and ginger
1/2 C unsalted butter, melted
4 eggs
2 C (packed) light brown sugar
2 C finely chopped pitted dates
2 C chopped, toasted, skinned hazelnuts or walnuts

Sift flour, baking powder and salt into small bowl. Stir in cinnamon, nutmeg and ginger. Beat butter, eggs and sugar in medium bowl until light and fluffy. Stir flour mixture, dates and nuts into egg mixture. Spread batter in greased and floured jelly roll pan. Bake until wooden pick inserted in center is withdrawn clean, 35 to 40 minutes. Cool in pan on wire rack to room temperature. Cut in 2 inch squares.

Date Drops

No. of Servings: 39 Oven Temp.: 400°

Container Size: cookie sheet

1/4 C shortening
3/4 C brown sugar
1 egg
1/2 C sour cream
walnut or pecan halves
1-1/4 C flour
1/2 tsp. baking soda
1/4 tsp. salt
dates

Frosting:
6 Tbls. butter
2 C powdered sugar
1/4 tsp. vanilla
2 Tbls. hot water

Beat shortening, brown sugar and egg. Add sour cream. Sift together flour, baking soda and salt. Add to creamed mixture. Stuff 39 dates with either walnut or pecan halves. Mix with batter. Drop on greased cookie sheet making sure one date to each cookie. Bake 6 to 8 minutes. Remove immediately from pan.

Frosting: Cool the 6 tablespoons butter then add rest of ingredients; beat to spreading consistency. If necessary, add more hot water. Frost cookies.

Double Chocolate Crumble Bars

No. of Servings: 3 to 4 dozen Oven Temp.: 350°

Container Size: 9" x 13" x 2" baking pan

1/2 C butter or margarine
3/4 C sugar
2 eggs
1 tsp. vanilla
3/4 C all-purpose flour
1/2 C chopped nuts
2 Tbls. unsweetened cocoa
1/4 tsp. baking powder
2 C miniature marshmallows
1 - 6 oz. pkg. (1 C) semisweet chocolate pieces
1 C peanut butter
1-1/2 C crisp rice cereal

Cream butter or margarine and sugar; beat in eggs and vanilla. Stir together flour, nuts, cocoa, baking powder and 1/4 teaspoon salt; stir into egg mixture. Spread in bottom of greased baking pan. Bake 15 to 20 minutes or until bars test done. Sprinkle marshmallows evenly atop; bake 3 minutes more. Cool. In small saucepan combine chocolate pieces and peanut butter; cook and stir over low heat till chocolate is melted. Stir in cereal. Spread mixture atop cooled bars. Chill; cut in bars. Refrigerate. Makes 3 to 4 dozen.

Egg Cakes

No. of Servings: 5 or 6 dozen — Oven Temp.: 375°

Container Size: cookie sheet

3 C sifted flour
1/4 tsp. salt
1 C sugar
1 C butter (no substitute)
1 or 2 tsp. grated lemon rind (optional)
2 cooked egg yolks
2 raw egg yolks

Sift the flour with the salt onto a breadboard or into a mixing bowl. Add the remaining ingredients and work all together with your hands until thoroughly blended. Chill the dough for at least 45 minutes. Break off pieces and roll each piece into a 5" or 6" roll. Shape the rolls into wreaths, or form a wreath and cross the ends. Brush the cookies with slightly beaten egg whites and sprinkle with crushed loaf sugar or with colored coarse sugar. Bake in oven about 12 minutes. Makes about 5 or 6 dozen cookies.

Fresh Apple Cookies

Oven Temp.: 350°-375° — Container Size: cookie sheet

1-1/4 C sugar
1/2 C shortening
1 tsp. vanilla
2 C flour
1 egg, beaten
1 tsp. baking powder
1 tsp. soda
1 C grated apples (pared)

Shape in balls and roll in 1/2 cup sugar and 1 teaspoon cinnamon. Or — roll in black walnuts, coconut or cocoa mix. Bake for 12 minutes.

Frosted Cashew Drops

No. of Servings: makes about 50 Oven Temp.: 400°
Container Size: cookie sheet, greased

1/2 C margarine
1 C brown sugar
1 egg
1/2 tsp. vanilla
2 C flour
3/4 tsp. soda
3/4 tsp. baking powder
1/4 tsp. salt
1/2 tsp. cinnamon
1/3 C dairy sour cream
1 C broken salted cashews

Golden Butter Icing:
3 Tbls. margarine
2 C sifted powdered sugar
2 Tbls. milk
1 tsp. vanilla

Cream mixture and sugar; add egg and vanilla. Sift dry ingredients together and add alternately with sour cream. Stir in cashews. Drop from teaspoon onto greased cookie sheet. Bake 8 to 10 minutes. Frost with Golden Butter Icing.

Golden Butter Icing: Heat and stir margarine until brown; slowly beat in powdered sugar, milk and vanilla. Frost cookies and top with more cashew nuts if desired.

Fruit Bars

No. of Servings: 3 dozen Oven Temp.: 350°
Container Size: 10" x 15" x 1" pan

1/4 C butter
3/4 C sugar
2 eggs
1 tsp. vanilla
1 - 8 oz. can crushed pineapple, well drained
1/2 C mashed bananas
2 C all-purpose flour
1-1/2 tsp. baking powder
1 tsp. salt
1/4 tsp. nutmeg
1 C chopped nuts

Lemon Glaze:
1-1/2 Tbls. butter, melted
1-1/2 Tbls. lemon juice
1 Tbls. water
dash of salt
2 C powdered sugar, sifted

Cream butter and sugar. Blend eggs, vanilla, pineapple and banana with creamed mixture. Sift dry ingredients together and stir into creamed mixture. Stir in nuts. Spread batter in greased 10" x 15" x 1" pan. Bake 25 to 30 minutes. Cool 5 minutes then spread with Lemon Glaze. Cool thoroughly before slicing.

Lemon Glaze: Combine all ingredients, blending until smooth.

Fruity Cookies

No. of Servings: 5 dozen — Oven Temp.: 400°

Container Size: cookie sheet

4 C sifted flour
1 tsp. baking powder
1-1/2 C butter or margarine
1 C sugar
additional gelatin
1 pkg. (3 oz.) strawberry gelatin
1 egg
1 tsp. vanilla

Cream margarine. Gradually add sugar and gelatin. Cream well after each addition. Add egg and vanilla; beat well. Gradually add flour and baking powder. Mix until smooth. Force dough through heart-shaped cookie press onto ungreased cookie sheet. Bake 13 to 14 minutes or until golden brown at edges. Sprinkle with gelatin. Makes 5 dozen cookies.

Fudge Crackles

No. of Servings: 4 to 5 dozen — Oven Temp.: 300°

Container Size: cookie sheet

4 squares unsweetened chocolate
1/4 C butter or margarine
2 C all-purpose flour
2 tsp. baking powder
1/2 tsp. salt
2 C sugar
3 eggs, slightly beaten
1/2 C chopped walnuts
powdered sugar

This cookie has an interesting appearance. Does not need icing.

In large saucepan melt chocolate and butter over very low heat stirring constantly. Remove from heat. Cool slightly. Stir in remaining ingredients. Roll into balls. Roll in the powdered sugar. Place on lightly greased cookie sheet. Bake 10 to 20 minutes. Cool on rack.

German Chocolate Bars

Oven Temp.: 350°

Container Size: 12" x 7" jelly roll pan

2-1/4 C whole wheat flour
1/4 C cornstarch
1/3 C powdered milk
1 tsp. baking soda
1/2 C water, boiling
1 - 4 oz. pkg. German sweet chocolate bar
2 C sugar
9 egg yolks
1 C butter
1 Tbls. vinegar
1/2 C water

Coconut Frosting:
1 C sugar
3 egg yolks
3/4 C evaporated milk
1/4 C butter
1 - 7 oz. pkg. coconut
1/2 C nuts

Sift whole wheat flour, cornstarch, powdered milk and soda. Break German chocolate bar into pieces and soften in boiling water. Combine sugar, egg yolks and butter. Add vinegar, water and chocolate. Stir in flour mixture and blend well. Bake in lightly greased pan for 40 minutes. This recipe may also be made into a layer cake by baking in two 9" round cake pans.

Coconut Frosting: Blend sugar, egg yolks and milk in small pan. Add butter. Bring to boil, stirring constantly. Add coconut and nuts. Frost bars.

German Sugar Cookies

No. of Servings: 6 dozen

Oven Temp.: 350°

Container Size: cookie sheet, ungreased

1 C shortening
1 tsp. salt
2 C sugar
3 eggs
1 tsp. nutmeg
1 tsp. lemon extract
4 C sifted flour
1 C buttermilk
1 tsp. soda
2 C raisins
1 C chopped nuts

Mix buttermilk and soda and set aside. Soak raisins in hot water while combining other ingredients. Cream together shortening, salt, sugar, eggs, nutmeg and lemon extract. Add flour and buttermilk alternately to creamed mixture. Drain raisins and stir into dough together with chopped nuts. Drop by rounded teaspoon onto ungreased cookie sheet and bake 15 minutes.

Golden Cups

No. of Servings: 48 cups Oven Temp.: 375°
Container Size: 1-3/4" muffin pans

2 C sifted all-purpose flour
1/4 tsp. salt
1 C butter
1 pkg. (8 oz.) cream cheese, softened

Filling:
2 eggs
1-1/2 C light brown sugar, packed
2 Tbls. butter, melted
dash of salt
1-1/2 C coarsely chopped walnuts
1/4 tsp. vanilla

Make dough the day before, or any time within one week before serving. Sift flour and 1/4 teaspoon salt onto waxed paper. In medium bowl with pastry fork or wooden spoon, blend butter with cream cheese until there are no streaks. Now blend in flour mixture, then shape dough into ball, wrap in foil, chill at least 4 hours. Divide dough into 4 equal parts; from each fourth of dough make 12 balls. Refrigerate all but 12 balls. With fingers press each ball into one of the ungreased muffin pans, forming a slightly raised, rolled edge at top. Fill each up about half full with brown sugar mixture — about 1 heaping teaspoon. Bake about 20 minutes or until cups are light golden and center filling is set. Let cool a minute or two, then remove cups carefully from muffin pans, and place on racks to cool. Repeat until all cups are made.

Filling: In medium bowl with electric mixer at medium speed, beat eggs; then beat in brown sugar, melted butter, dash of salt; stir in walnuts and vanilla.

Golden Thumbprints

No. of Servings: 2-1/2 dozen
Oven Temp.: 375°
Container Size: cookie sheet

1/3 C firmly packed brown sugar
1/2 C butter or margarine
1 egg, separated
1/2 tsp. vanilla
1 C flour
1/4 tsp. salt
3/4 C finely chopped walnuts
Candied cherries, jelly or melted chocolate pieces

Cream together sugar, butter, egg yolk and vanilla. Stir in flour and salt. Roll into 1 inch balls. Dip into slightly beaten egg white and roll in nuts. Bake in oven 5 minutes on ungreased cookie sheet. Remove from oven. Quickly indent each cookie center with thumb. Bake 8 minutes longer. Cool. Fill thumbprints with 1/2 candied cherry, bit of jelly or chocolate.

Grandmom's Pfeffernesse Cookies

No. of Servings: makes large amount
Oven Temp.: 375°
Container Size: cookie sheet

1-1/2 C white Karo syrup
1/2 C margarine
1/2 C solid shortening
1/2 C white sugar
1/2 C brown sugar
3 tsp. anise seed
1 tsp. cloves
1 tsp. all-spice
1 tsp. cinnamon
2 C chopped nuts
1 tsp. pepper
1/2 C strong black coffee
1-1/2 tsp. baking powder
5-1/2 C flour

Mix all ingredients, except flour, in a large mixing bowl. To this add the flour; adding more flour if necessary to make a stiff dough. Knead on floured bread board until well mixed. Let set covered in the refrigerator two days to meld flavor before baking. Roll into small marble size balls. Bake on greased cookie sheet for 12 to 15 minutes. Dredge in powdered sugar.

Grand Prize Sugar Cookies

No. of Servings: approx. 7 dozen — Oven Temp.: 350°

Container Size: cookie sheet

1 C granulated sugar
1 C powdered sugar
1 C margarine
1 C salad oil
2 eggs
5 C all-purpose flour
1 tsp. cream of tartar
1 tsp. soda
1 tsp. vanilla
1/2 tsp. almond extract

Cream sugars, margarine and oil. Add eggs beating well. Add dry ingredients and extracts. Mix well. Drop by teaspoon onto ungreased cookie sheet. Flatten with bottom of glass that has been dipped in sugar. Bake about 12 minutes. Add cinnamon to sugar for dipping for variety.

Ice Box Oatmeal Crispies

Oven Temp.: 350° — Container Size: cookie sheet

1 C white sugar
1 C brown sugar
1 C margarine
2 eggs
1/2 tsp. salt
3 C quick oats
1-1/2 C flour
1 tsp. soda
1 C nuts or raisins
2 tsp. vanilla

Cream sugars and margarine; add eggs and beat well. Add rest of ingredients. Shape into rolls. Wrap in foil and refrigerate. Slice thin and bake as needed for 10 to 12 minutes.

Jelly Bean Cookies

No. of Servings: 3 - 3-1/2 dozen Oven Temp.: 375°
Container Size: cookie sheet

1/2 C butter or shortening
1/3 C sugar
1/3 C firmly packed light brown sugar
1 egg
1/2 tsp. baking soda
1/2 tsp. baking powder
1 tsp. salt
1 tsp. vanilla
1-1/4 C flour
1/2 C rolled oats
1 C jelly beans,chopped

Cream together butter and sugars. Beat in egg, baking soda, baking powder, salt and vanilla. Stir in flour and oats. Add cut up jelly beans. Heat oven. Drop rounded spoonfuls of batter about 2" apart on lightly greased cookie sheet. Bake 10 to 12 minutes or until lightly brown.

Kansas Necessity Cookies

No. of Servings: approx. 10 dozen Oven Temp.: 375°
Container Size: cookie sheet

1 lb. margarine
2-1/2 C sugar
3 eggs
2 Tbls. white corn syrup
5 C all-purpose flour
2 tsp. baking soda
1 C wheat cereal flakes
1/2 C wheat germ
1 C raisins
1 C nuts

Cream the margarine, sugar, eggs and syrup together. Add remaining ingredients. Form into three equal rolls and wrap in wax paper. Refrigerate until thoroughly chilled. Slice and place at least 1" apart on ungreased baking sheet. Bake about 10 minutes. Remove from sheet and cool on wire rack. Cookies freeze well.

Lemon Bars

Oven Temp.: 400° Container Size: 9" x 13" pan

1 egg
1/3 C margarine
1 pkg. lemon cake mix
2 eggs
1 C sugar
1/4 C lemon juice
1/2 tsp. baking powder
1/4 tsp. salt

Mix egg, margarine and cake mix with fork until crumbly. Reserve 1 cup. Pat into ungreased pan. Bake 12 to 15 minutes.

Topping: While baking the above, mix 2 eggs, sugar, lemon juice, baking powder and salt. Pour this over hot crust and sprinkle with the reserved crumbly mixture. Bake another 15 minutes. Sprinkle with powdered sugar after taking from oven.

Lemon Hearts

No. of Servings: 4-1/2 dozen Oven Temp.: 400°
Container Size: cookie sheet

3 egg yolks
2/3 C sugar
1 tsp. vanilla
2 - 2-1/4 C ground almonds
1/8 tsp. lemon extract
1/8 tsp. baking powder
sugar

Lemon Icing:
1 - 1-1/2 Tbls. lemon juice
1 C sifted powdered sugar

Beat egg yolks, 2/3 cup sugar and vanilla until thick and lemon colored. Stir in half the almonds, the lemon extract and baking powder. Transfer dough to well-sugared surface; knead in enough of the remaining almonds to form soft dough. Shape into ball. Refrigerate, wrapped in plastic wrap until cold, about 1-1/2 hours. Heat oven. Line baking sheet with greased waxed paper. Roll dough on lightly sugared surface 1/4" thick. Cut out cookies with 2" heart-shaped cutter. Place on cookie sheet. Bake until edges are golden, 8 to 10 minutes. Spread lemon icing on warm cookies.

Lemon Icing: Beat lemon juice into sugar until consistency of corn syrup.

Lemon Krinkles

Oven Temp.: 325°

Container Size: cookie sheet

1-1/4 C sugar
3/4 C shortening
2 tsp. lemon extract
1/4 tsp. yellow food coloring
1 egg
1 tsp. baking powder
1/4 tsp. baking soda
1 tsp. salt
1/4 C milk
1/4 C powdered sugar

Cream sugar and shortening. Add extract, food coloring and egg. Mix well. Add dry ingredients with the milk. Roll dough into small balls and then each ball into powdered sugar. Bake 15 to 20 minutes or until lightly browned. Remove from cookie sheet and roll in powdered sugar again while still warm.

Lemon Lassies

No. of Servings: 3 - 3-1/3 dozen

Oven Temp.: 350°

Container Size: cookie sheet

2-1/4 C all-purpose flour
1 tsp. cinnamon
1/2 tsp. baking soda
1/4 tsp. salt
1/2 C butter or margarine
1 C sugar
1 egg
1/4 C molasses

Lemon Filling:
2 small eggs, slightly beaten
1/2 C sugar
1 Tbls. lemon rind, grated
1/4 C lemon juice
1/2 tsp. salt
1 C coconut

Combine dry ingredients. In large mixing bowl, cream shortening and sugar; blend in eggs and molasses. Beat until fluffy. Add dry ingredients gradually, mixing thoroughly. Chill dough several hours for easier handling. Divide into four parts. Shape each part into a 15" rope on lightly sugared surface. Then flatten with hands to 2-1/2" wide strip. Spread the lower half of dough with thin layer of Lemon Filling. Pull top half of dough over filling and pinch to seal edges. Cut into 1-1/2" bars. Place on ungreased cookie sheet. Bake 12 to 15 minutes.

Lemon Filling: Combine all ingredients except coconut. Cook over low heat stirring constantly until thick. Add coconut. Chill.

One of the savory cookies that was in the Blue Ribbon Governor's Cookie Jar.

Lemon-Lime Bar

Oven Temp.: 350°

Container Size: 9" x 9" baking pan

1 - 14 oz. can sweetened condensed milk
1/4 C lemon juice
1/4 C lime juice
1 tsp. grated lemon rind
2/3 C margarine
1 C brown sugar
1 C uncooked quick oats
1 C all-purpose flour
1 tsp. baking powder
1/4 tsp. salt
1 tsp. cinnamon

Blend together condensed milk, juices and lemon rind. In large mixing bowl cream sugar and margarine. Add oatmeal and dry ingredients. Mix until crumbly. Spread half of this oatmeal mixture in greased 9" x 9" baking pan and pat down. Spread milk mixture on top and then cover with remaining oatmeal mix. Bake 40 to 45 minutes in preheated oven. Cool and cut into small squares.

Lemon Meringue Squares

No. of Servings: 16 squares

Oven Temp.: 350°

Container Size: 8" square pan

1/2 C butter or margarine
1 C granulated sugar
2 eggs, separated
1 tsp. grated lemon peel
1/4 tsp. salt
1/2 tsp. rum flavoring
1 C sifted flour
1 C walnuts, chopped
1 Tbls. lemon juice

Cream butter with 1/2 cup of sugar, egg yolks, lemon peel, salt and flavoring. Blend in flour. Add 1/2 cup walnuts; spread in buttered 8" square pan. Bake for 20 minutes. Beat egg whites stiff. Gradually beat in remaining sugar. Fold in lemon juice and remaining walnuts; spread over hot baked layer. Bake 25 minutes longer until lightly browned. Cool.

Lemon Squares

No. of Servings: 9 Oven Temp.: 350°
Container Size: 8" or 9" square pan

1-1/2 C self-rising flour
1/3 C oil
1 C sugar
2 tsp. grated lemon peel
2 eggs, slightly beaten
1/2 C milk
lemon syrup

In square pan mix, flour and sugar with fork. Add eggs, milk, oil and lemon peel; mix well. Bake 30 minutes or until pick inserted in center comes out clean. Remove from oven and pour syrup over top. Return to oven and bake 5 minutes longer. Baste top with any syrup that collects around edges.

Lemon Syrup: Mix 2/3 cup sugar and 3 tablespoons lemon juice well.

Lemon Sugar Cookies

Oven Temp.: 400° Container Size: cookie sheet

2-1/8 C flour
3/4 tsp. baking powder
1/4 tsp. salt
1/2 C soft oleo
1 C sugar
1 egg
2 tsp. lemon juice
1/2 C solid shortening

Does not have to be chilled.

Sift dry ingredients and set aside. Cream oleo with shortening. Add sugar in 3 portions. Beat egg with lemon juice and add to sugar and oleo. Stir in flour, etc. in 2 portions.

Measure dough by level tablespoons. Shape into balls. Grease cookie sheets and place balls of dough 3 inches apart. Wet a small clean piece of cheescloth with cold water, place over bottom of glass to flatten cookies to 1/8 inch thickness. Bake 6 to 8 minutes. Remove immediately to cool.

Lemonade Cookies

Oven Temp.: 400°

Container Size: cookie sheet

1 C butter or margarine
1 C sugar
2 eggs
3 C sifted flour
1 tsp. soda
1 can (6 oz.) lemonade, thawed
granulated sugar

Cream butter and sugar. Add egg. Beat until light and fluffy. Sift flour and soda together. Add alternately to creamed mixture with 1/2 cup lemonade. Drop by teaspoon 2" apart onto ungreased cookie sheet. Sprinkle with granulated sugar. Bake 8 minutes or until lightly browned at edge.

Linzer Bars

Oven Temp.: 350°

Container Size: 10" x 15" pan

2-1/2 C sifted flour
1/2 C sugar
2 sticks margarine
2 egg yolks
1 tsp. vanilla

Mix flour, sugar, margarine, vanilla and yolks with mixer. Spread in ungreased pan. Bake 20 to 25 minutes. Upon removal from oven spread with raspberry jam.

Merangue: 4 egg whites and 1 cup sugar. Spread over top of cookies. Bake 20 to 25 minutes. Cool before cutting.

Microwave Chinese Chews

Oven Temp.: high

Container Size: 8" square pan

2 eggs
2/3 C sugar
1 tsp. vanilla
1/2 tsp. baking powder
1/2 tsp. salt
2/3 C flour
1 C finely cut dates
1 C chopped nuts
confectioner's sugar

Beat eggs, sugar, vanilla, baking powder and salt until thick and ivory color. Combine flour, dates and nuts. Stir into egg mixture. Spread in pyrex dish. Shield corners with foil. Place dish on inverted saucer in microwave oven. Microwave on high 5 to 8 minutes — until almost dry on top, rotating dish 1/4 turn after 2 minutes, then every minute after. Remove foil after 4 minutes. Cool bars directly on countertop. Cut into about 1" squares. Roll squares in hands to shape into balls. Place balls in plastic bag with about 1/4 cup confectioner's sugar to coat.

Mock Date Bars

Oven Temp.: 300°

Container Size: 9" x 12" pan

2 eggs
2 C brown sugar
1/4 C melted oleo
1 C flour
1 tsp. baking powder
1-1/2 tsp. vanilla

Beat eggs until light and fluffy. Beat in brown sugar. Add melted oleo. Mix flour and baking powder and add to egg and sugar mixture. Add vanilla. Pour into an oblong 9" x 12" pan. Bake or 40 minutes. Cut into squares before entirely cool.

Molasses Sugar Cookies

No. of Servings: 60 Oven Temp.: 375°

Container Size: cookie sheet

3/4 C shortening
1 C sugar
1/4 C molasses
1 egg
2 tsp. baking soda
2 C flour
1/2 tsp. cloves
1/2 tsp. ginger
1 tsp. cinnamon
1/2 tsp. salt

Melt shortening over low heat and let cool. Add sugar, molasses and egg. Beat well. Sift together, flour, soda, cloves, ginger, cinnamon and salt. Add to first mixture. Mix well. Chill. Form in 1" balls, roll in granulated sugar and place on cookie sheet 2" apart.

Nut Gems

No. of Servings: 60 Oven Temp.: 350°

Container Size: cookie sheet

2 C flour
1 C butter
4 Tbls. sugar
1 C nut meats (chopped)
2 tsp. water
2 tsp. rum or brandy flavor
confectioner's sugar
decorating sugar, red & green

Sift and measure flour. Cream butter. Add sugar gradually, cream until smooth. Blend in flour. Stir in nuts, water and flavoring. Mix well and shape into small 1" balls. Bake on ungreased baking sheet for 20 minutes or until golden brown. While warm roll in confectioner's sugar, then in decorating sugar.

Nutmeg Sugar Cookies

No. of Servings: 5-1/2 dozen
Oven Temp.: 375°
Container Size: cookie sheet

2 C flour
1 tsp. baking powder
1/2 tsp. soda
1 tsp. nutmeg
1/2 tsp. salt
1 C sugar
1/2 C shortening
2 eggs, beaten
2 tsp. milk
additional sugar

Sift flour, baking powder, soda, nutmeg and salt together. Set aside. Combine sugar and shortening in a large bowl. Creaming well. Add eggs and milk. Beat. Add dry ingredients. Mix well. Drop by teaspoonfuls onto lightly greased cookie sheet. Slightly flatten with a spoon. Sprinkle with sugar. Bake for 10 to 12 minutes. Place on a rack to cool.

Oatmeal Cookies

Oven Temp.: 400°
Container Size: cookie sheet

1 C raisins
3/4 C butter
2 eggs
1 tsp. soda
2 C flour
nuts if desired

Cook raisins in water; retain 1/2 cup raisin liquid. Dissolve soda in hot raisin liquid. Cream butter and sugar together well. Add eggs and soda to creamed mixture. Add flour and oatmeal. Add raisins and nuts. Drop dough by teaspoon on greased cookie sheet. Bake 8 to 10 minutes.

Old Fashioned Cookies

No. of Servings: 3 dozen Oven Temp.: 350°
Container Size: cookie sheet, lightly greased

1/4 C sugar
6 Tbls. butter
1 egg yolk
1 tsp. vanilla
1-3/4 C all-purpose flour
1/2 tsp. baking soda
1/4 tsp. salt
1/4 C sour milk
1 egg white
1/2 C finely chopped walnuts

Combine and cream sugar and butter. Beat in egg yolk and vanilla. Stir together flour, soda and salt. Add to creamed mixture alternately with sour milk. Beat until smooth. Drop by teaspoon on cookie sheet. Flatten with glass dipped in sugar. Beat egg white until frothy. Brush over cookies. Sprinkle with nuts. Bake 8 to 10 minutes.

Old Fashioned Raisin Bars

No. of Servings: 2 dozen Oven Temp.: 375°
Container Size: 13" x 9" x 2" greased pan

1 C seedless raisins
1 C water
1/2 C salad oil or shortening
1 C sugar
1 slightly beaten egg
1-3/4 C sifted flour
1/4 tsp. salt
1 tsp. soda
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. all-spice
1/2 tsp. cloves
1/2 C chopped walnuts
confectioner's sugar

Combine raisins and water. Bring to boil. Remove from heat. Stir in oil. Cool to lukewarm. Stir in sugar and egg. Sift together dry ingredients. Beat into raisin mixture. Stir in nuts. Bake 20 minutes. When cool cut into bars. Dust with confectioner's sugar.

Orange Slice Bars

Oven Temp.: 350°

Container Size: jelly roll pan

2 C flour
1 box brown sugar (1 lb.)
24 candy orange slices, cut into pieces
1/2 tsp. salt
4 eggs, well beaten
1/2 C chopped nuts
(Do not use any shortening)

Mix flour and sugar with hands. Add orange slices and nuts. Mix well. Add salt and beaten eggs. Batter will be very stiff. Put in a well greased jelly roll pan and bake 15 to 18 minutes. Cut in bars while warm and sprinkle with powdered sugar.

Palm Beach Brownies

No. of Servings: 24

Oven Temp.: 425°

Container Size: 9" x 13" x 2" pan

8 oz. unsweetened chocolate (8 squares)
8 oz. butter (2 sticks)
5 eggs
1 Tbls. vanilla extract
1 tsp. almond extract
1/4 tsp. salt
2-1/2 Tbls. dry instant espresso or other powdered instant coffee
3-3/4 C sugar
1-2/3 C sifted flour
2 C walnut halves

Preheat oven. Line pan with foil. Butter the foil with soft or melted butter. Place chocolate and butter in double boiler on medium heat or in heavy saucepan over very low heat. Stir until melted. Set aside. With mixer beat eggs, vanilla, almond extract, salt, dry instant coffee and sugar at high speed for 10 minutes. On low speed add the chocolate mixture and beat until mixed. Then add flour and again beat only until mixed. Stir in nuts. Pour in pan. Bake 35 minutes. At the end of 35 minutes cake will have a thick, crisp crust on top, but if you insert a toothpick it will come out wet and covered with chocolate. Nevertheless, it is done. Cool cake and remove from pan. Turn cake right side up with another pan. Let cake stand for 6 to 8 hours or overnight before cutting.

Pawtuckets

Oven Temp.: 350° Container Size: 9" square pan

1/2 C margarine
2 sq. unsweetened chocolate
3/4 C flour
1 C sugar
3 eggs, lightly beaten
1/2 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla
1 C chopped nuts

Melt margarine and chocolate. Add eggs and sugar. Sift dry ingredients and add to mixture. Add nuts last. Bake for 15 minutes or until pick comes out clean. Dust with powdered sugar and cut in oblong bars while warm.

Peanutty Peanut Butter Cookies

No. of Servings: 6 dozen Oven Temp.: 400°
Container Size: cookie sheet

1 C margarine
1 C crunchy peanut butter
1 C white sugar
1 C brown sugar
2 eggs
3 C sifted flour
1 Tbls. vanilla
1 tsp. soda
1/4 tsp. salt
1 C finely chopped peanuts

Cream margarine and sugars. Add eggs, peanut butter, vanilla, soda and flour. Add nuts last. Shape into balls. Place on ungreased cookie sheet and press down with fork to flatten. Bake 10 to 12 minutes.

Pecan Tassies

No. of Servings: 2 dozen Oven Temp.: 325°
Container Size: muffin tins

3 oz. cream cheese
1/2 C margarine
1 C sifted flour
1 egg
3/4 C brown sugar
1 Tbls. soft margarine
1 tsp. vanilla
1/2 tsp. salt
2/3 C chopped pecans

Soften the cream cheese and mix in margarine and flour. Chill an hour in refrigerator. Shape into 2 dozen 1 inch balls. Press into small muffin tins. Mix the other teaspoon margarine with brown sugar. Add beaten eggs, salt and vanilla. Place pecans in bottom of shell. Fill each with the above mixture and add pecans on top. Bake 25 minutes.

Peek-A-Boos

Oven Temp.: 375°

Container Size: cookie sheet

1/2 C butter
3/4 C sugar
2 eggs
1 tsp. lemon extract
2-1/2 C all-purpose flour
1-1/2 tsp. baking powder
1/4 tsp. salt
1/2 to 3/4 C fruit preserves; strawberry, peach, pineapple, etc.

Cream together butter and sugar. Beat in eggs and lemon extract. Stir together dry ingredients and gradually add to creamed mixture; mix well. Divide in half and chill thoroughly. On lightly floured surface, roll half of dough to 1/8 inch thickness. Cut with a 2-1/2 inch cookie cutter. Place on ungreased cookie sheet. Drop a level teaspoon of preserves in the center of each cookie. Roll and cut remaining portion of dough. In center of each, slash a star design. Center star-cut circles on preserve-topped cookies. Seal outer edges together with tines of a fork. Bake 12 to 15 minutes or until golden brown.

Peppernuts

No. of Servings: 3-1/2 quarts of tiny cookies

Oven Temp.: 350°

Container Size: cookie sheet

1-1/2 C sugar
1/2 C butter or lard (or other shortening)
2 eggs
4 Tbls. buttermilk (or half and half
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. cardamon
1 tsp. soda
1 C raisins, chopped fine or ground
1/2 C walnuts, chopped or ground coarsely
2-1/2 C flour

Cream together butter and sugar. Add eggs and beat well. Add buttermilk and mix again. Mix in rasins and nuts. Sift cinnamon, cloves, cardamon and soda with flour and add slowly, (hand knead last portion of flour in if necessary). Chill 2-3 hours or overnight. Roll dough into long rolls 1/2 inch in diameter or somewhat larger, and slice thinly about 1/4 inch thick. Place on lightly greased cookie sheet about 1/2 inch apart and bake for 7 minutes or until light brown.

Pineapple Cookies

No. of Servings: 4 dozen — Oven Temp.: 350°

Container Size: cookie sheet

2-1/2 C unsifted flour
1/4 tsp. salt
1/2 tsp. soda
1/2 tsp. baking powder
2/3 C shortening (solid)
1-1/2 C brown sugar, packed
2 eggs, slightly beaten
1 - 8 oz. can crushed pineapple
1 Tbls. water
1 tsp. vanilla
1/2 C chopped pecans or walnuts

Sift together flour, soda, baking powder and salt. Cream together sugar and shortening. Blend in eggs. Drain pineapple, reserve 4 tablespoons of juice for frosting. Add pineapple and water to creamed mixture. Gradually add flour mixture, vanilla and nuts. Mix well. Drop from teaspoon on to greased cookie sheet. Bake in preheated oven about 12 minutes or until lightly tinged with brown around edges. Remove from cookie sheet immediately. Cool. Ice with pineapple frosting.

Pineapple Frosting: Blend together 3 tablespoons melted butter, 4 tablespoons pineapple juice (reserved from above cookies) and 2 cups powdered sugar. Mix until smooth.

Pink Polka Dot Cookies

No. of Servings: 30 large cookies — Oven Temp.: 350°

Container Size: cookie sheet

1-1/2 sticks margarine
1 egg yolk
1-1/2 C powdered sugar
1-1/4 C sifted flour
1 tsp. vanilla
1/4 tsp. salt
few drops red fool coloring
1 C finely chopped pecans
1 egg white, slightly beaten

Soften margarine, cream in sugar, add vanilla and coloring. Take out 4 tablespoons of this mixture and place in refrigerator to harden. To the remainder, add egg yolk, then flour and salt. Form the dough into 1" balls, drop in beaten egg white, then roll in pecans. Place on lightly greased cookie sheet about 1" apart. Bake 6 minutes. Quickly remove from oven and indent the center of cookie by pressing with back of 1/4 teaspoon measuring spoon. Return to oven and bake 6 minutes longer. Remove from cookie sheet immediately. When cool, put a dab of the pink icing saved into the depression.

Poor Boy Cookies

No. of Servings: 10 Oven Temp.: 350°

Container Size: 9" x 13" pan

1/4 C hot water
1 C raisins
1/2 C shortening
1 C brown sugar
1 egg
1 tsp. vanilla
2 C flour
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. cloves
1/2 tsp. salt
1 tsp. soda

Pour 1/4 cup hot water over 1 cup raisins and set aside to cool. Cream shortening, brown sugar, egg and vanilla. Add dry ingredients to the above with the raisins and water. Bake for 12 minutes. Do not overbake. Spread thinly with powdered sugar icing and cool. Cut into squares.

Praline Squares

Oven Temp.: 350° Container Size: 8" x 8" pan

1/4 C shortening
1 C brown sugar
1 egg
3/4 C flour
1 tsp. baking powder
1/2 tsp. salt
1/2 tsp. vanilla
1/2 C chopped pecans

Melt shortening; cool slightly and add sugar. Stir in egg. Add remaining ingredients. Bake in greased and floured pan for 25 minutes or until finger leaves light imprint. Don't overbake. Store in tightly covered container.

Pumpkin Bars

No. of Servings: 24 Oven Temp.: 350°
Container Size: 15-1/2" x 10-1/2" pan

2 C sugar
3/4 C margarine
1 can (16 oz.) pumpkin
4 eggs
2 C flour
2 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. soda
1/2 tsp. salt
1/4 tsp. nutmeg
1 C chopped walnuts

Frosting:
3 oz. softened cream cheese
1/2 C margarine
3 C confectioner's sugar
1 tsp. vanilla

Cream margarine and sugar until light and fluffy. Blend in eggs and pumpkin. Add combined flour, baking powder, cinnamon, soda, salt and nutmeg. Mix well. Stir in nuts. Spread this mixture into greased and floured pan and bake for 30 to 35 minutes, until wooden pick inserted in center comes out clean. Cool, then frost.

Frosting: Combine cream cheese, vanilla and margarine until well blended. Gradually add sugar, mixing well. Spread on bars.

Pumpkin Raisin Cookies

No. of Servings: 7 dozen Oven Temp.: 350°
Container Size: cookie sheet, greased

2 C brown sugar
2 C canned pumpkin
1 C salad oil
2 tsp. vanilla
4 C flour
2 tsp. soda
2 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. ginger
2 C raisins
1 C pecans, chopped

Beat sugar, pumpkin, oil and vanilla. Sift dry ingredients and add. Stir well until smooth. Blend in raisins and nuts. Bake 12 to 15 minutes.

Quaker Cookies

No. of Servings: 6 dozen small cookies
Oven Temp.: 250°
Container Size: cookie sheets

1/2 C sugar
1/2 C margarine (1 stick)
1 egg
1 tsp. soda
1/2 tsp. salt
2 measures (1/2 C) lemonade drink mix (like Lemon Tree or Koolaid)
1-1/2 C flour
1/4 C hot water

Beat sugar, margarine and egg until light. Add dry ingredients and mix well. Add hot water and stir until well mixed. Preheat oven to 350°. Drop by teaspoonfuls on cookie sheet. Make small cookies. Put all cookie sheets in oven at same time. Turn oven down to 250°. Bake 15 minutes.

Note: 1/4 cup lemonade drink mix may be tart enough for some cooks.

Raisin Cookie Bars

Oven Temp.: 375°
Container Size: cookie sheet

1 C seedless grapes
1 C water
1/2 C shortening
1 C sugar
1 egg, unbeaten
1/2 tsp. all-spice
1-3/4 C flour
1 tsp. salt
1 tsp. soda

Combine first two ingredients and boil 2 minutes. Set aside and let cool. In a mixing bowl combine the rest of the ingredients, sifting together the flour, salt and soda. Add this mixture to the cooled raisin mixture. Bake 20 minutes. Leave in pan and ice with a powdered sugar icing while still hot.

Rice Krispie Cookies

Oven Temp.: 375°

Container Size: cookie sheet

1 C brown sugar
1 C white sugar
2 C flour
1 C shortening
2 eggs
1 tsp. soda
1 tsp. salt
1 tsp. vanilla
2 tsp. baking powder
2 C quick rolled oats
2 C Rice Krispies
1 C coconut

Cream sugar and shortening. Add eggs and vanilla. Sift dry ingredients and add. Mix well. Stir in oats, Rice Krispies and coconut last. Bake on ungreased cookie sheet for 8 to 10 minutes.

Rolled Cookies

Oven Temp.: 375°

Container Size: cookie sheet

1/2 C butter
1/2 C shortening
2 C sugar
1-1/2 tsp. pure vanilla
4 eggs, beaten
5 C flour
1 tsp. baking powder
1 tsp. soda
1/2 tsp. cinnamon
1/2 tsp. nutmeg

Cream butter, shortening, sugar and vanilla. Add eggs and flour, baking powder, soda, cinnamon, nutmeg that have been sifted together. Knead to blend. Chill. Roll, cut, bake on lightly greased baking sheet 7 to 12 minutes. Watch!

These cookies, rolled rather thick, cut with a round or fluted cookie cutter and sprinkled with cinnamon-sugar are an old-fashioned treat. Rolled very thin (1/8" to 1/4"), cut with Santa, angel, tree, star or other Christmas cookie cutters and decorated with a thin baker's frosting, tinted in colors to suit the shape of the cookie, then become works of art.

Salted Peanut Cookies

Oven Temp.: 350°

Container Size: cookie sheet

1 C brown sugar
1 C sugar
2 eggs
1 C shortening
1 tsp. soda
1 tsp. vanilla
2 C flour
1 C cereal flakes
1 C oatmeal
1 C coconut
1 C salted peanuts

Cream sugars and shortening; add sifted flour and baking soda. Add vanilla, eggs, cereals, coconut and salted peanuts. Make into balls the size of a walnut. Bake 8 to 10 minutes.

Snowflakes

No. of Servings: 6 dozen

Oven Temp.: 400°

Container Size: cookie sheet

1/2 C butter or margarine
1/2 C shortening
1-1/2 C sugar
2 eggs
2-3/4 C unsifted all-purpose flour
2 tsp. cream of tartar
1 tsp. baking soda
1/4 tsp. salt
1/2 tsp. vanilla
1/2 tsp. almond extract
walnut halves
granulated sugar

In a bowl, cream butter, shortening and sugar; add eggs, mix well. Blend in flour, cream of tartar, baking soda and salt; add vanilla and almond extract. Shape into 3/4" balls; place on ungreased cookie sheets 2" apart. Place a walnut half on top of each cookie; sprinkle with granulated sugar. Bake 10 to 12 minutes.

Split Levels

Oven Temp.: 375°

Container Size: 9" x 9" pan

1 C (6 oz.) semi-sweet chocolate chips
1 pkg. (3 oz.) cream cheese
1/3 C evaporated milk or light cream
1/2 C nuts, chopped
1/4 tsp. vanilla

Combine chips, cream cheese and cream in saucepan. Melt over low heat, stirring constantly. Remove from heat and stir in nuts and vanilla. Set aside to cool.

1-1/2 C all-purpose flour
1/2 tsp. baking powder
1/4 tsp. salt
3/4 C sugar
1/2 C butter or margarine
1/4 tsp. almond extract

Combine above ingredients and beat at low speed just until particles are fine. Press half of this mixture in greased pan. Spread with chocolate mixture. Top with remaining crumbs. Bake approximately 30 minutes. Cool. Cut into bars.

Sugarless Raisin Cookies

No. of Servings: 2 dozen small cookies

Oven Temp.: 350°

Container Size: cookie sheet

1 Tbls. artifical sweetener
1/4 C shortening
1 C seedless raisins
1/2 tsp. salt
2/3 C water
1 egg
1 tsp. cinnamon
1 C flour
1/4 tsp. nutmeg
1 tsp. baking powder

Mix sweetener, raisins, water, spices and shortening and boil for 3 minutes. Cool and add salt, egg, flour and baking powder which have been sifted together. Mix well. Drop by teaspoon onto a greased cookie sheet. Bake for 10 minutes or until brown.

Swedish Christmas Cookies

No. of Servings: 3 dozen Oven Temp.: 325°
Container Size: cookie sheet

1/2 C butter, softened
1/4 C sugar
1 egg, separated
1 Tbls. grated orange rind
1 Tbls. lemon juice
2 tsp. vanilla
1/8 tsp. salt
1 C cake flour
1 C chopped walnuts
18 cherries, halved

Combine butter and sugar. Cream until light and fluffy. Add egg yolk. Beat one minute. Add orange rind, lemon juice, vanilla and salt. Beat well. Add flour. Mix well. Chill 2 hours. Beat egg whites slightly. Shape dough into 3/4 inch balls. Dip in whites. Roll in walnuts. Slightly flatten. Place a cherry half on each. Bake for 20 minutes.

Toffee Nut Bars

No. of Servings: 18 cookie bars Oven Temp.: 350°
Container Size: 9" baking pan

1 C sifted all-purpose flour
1/4 tsp. salt
2/3 C brown sugar
1/3 C soft margarine
1 unbeaten egg yolk
1 C evaporated milk
1 tsp. vanilla
1/2 C semi-sweet choc. pieces
1/4 C finely cut unsalted nuts

Sift flour and salt together in a 2 quart bowl. Add brown sugar, shortening, egg yolk, evaporated milk and vanilla all at once. Beat mixture hard for 2 minutes with mixing spoon or electric beater at medium speed. Spread dough on ungreased baking pan. Bake in oven until brown about 25 minutes. Remove from oven and sprinkle top with nuts. While still warm, cut into 1-1/2 x 3 inch bars. Cool in pan.

Vanilla Sugar Cookies

Oven Temp.: 400°

Container Size: cookie sheet, greased

1 C (2 sticks) butter or margarine, softened
1-1/2 C sugar
2 tsp. vanilla
2 eggs
3 C sifted all-purpose flour
2-1/2 tsp. baking powder
1/2 tsp. salt

Beat butter, sugar, vanilla and eggs in large bowl until light and fluffy. Measure flour, baking powder and salt into sifter. Sift into creamed mixture. Stir until well blended. Drop by level tablespoonfuls onto greased cookie sheet, (or shape into 1" balls). Press to a 1/4" thickness with a glass that has been buttered on the bottom and dipped in sugar. Bake 10 minutes or until edges are brown. Remove from cookie sheet to wire rack and cool.

Walnut-Apple Sauce Cookies

No. of Servings: 48

Oven Temp.: 350°

Container Size: cookie sheets

1 C all-purpose flour
3/4 C whole wheat flour
1 tsp. baking soda
1/2 tsp. each—salt, cinnamon and nutmeg
1/4 tsp. cloves
1 C raisins
1 C chopped walnuts
1/2 C butter or margarine, softened
2/3 C packed brown sugar
1 egg
1 C apple sauce

Mix well; flours, baking soda, salt, spice, raisins and walnuts; set aside. In large bowl of mixer, cream butter and sugar until light and fluffy. Beat in egg and apple sauce until well blended. Stir in flour mixture until well blended. Drop by rounded teaspoonfuls on lightly greased cookie sheet. Bake in preheated oven 12 to 18 minutes or until well browned. Cool on rack.

Wheat Cookies

No. of Servings: 4 dozen — Oven Temp.: 350°

Container Size: cookie sheet

1/2 C plus 1 Tbls. unsalted sweet butter, softened
1/3 C sugar
3 egg yolks
1-1/3 C white flour
1/3 C whole wheat flour
3 egg whites, at room temp.
1-1/4 C sugar
1 C finely ground almonds
1 tsp. ground cinnamon
1/2 tsp. grated lemon peel

Cream butter and 1/3 cup sugar in large bowl; beat in egg yolks. Gradually stir in flour until dough almost cleans side of bowl. Shape dough into ball. Refrigerate wrapped in plastic wrap until cold, about 1 hour. Heat oven. Roll dough on lightly floured surface 1/8" thick. Cut out cookies with 2" cutter. Place on greased cookie sheets. Beat egg whites in small bowl until foamy. Gradually beat in 1-1/4 cups sugar; beat until stiff and glossy. Fold in almonds, cinnamon and lemon peel. Spoon mixture into pastry bag fitted with 1/2" star tip; pipe a rosette onto center of each cookie. Bake until tops are light brown, 12 to 14 minutes. Cool.

Wheat Ranch Brownies

Oven Temp.: 350° — Container Size: jelly roll pan

4 squares chocolate
3/4 C margarine
6 eggs, beaten
3 C sugar
2 C all-purpose flour
1/2 tsp. salt
1/2 C nuts
2 tsp. vanilla

Frosting:
3/4 C margarine
2 C sugar
4 Tbls. cocoa
1/2 C milk

Melt chocolate and margarine. Beat eggs and add sugar. Sift flour with salt. Add melted chocolate, margarine, nuts, egg mixture, flour, salt and vanilla in large bowl; mix well. Bake 20 to 25 minutes. Cool and ice.

Frosting: Bring to soft ball stage (1 minute plus). Beat and pour onto brownies.

Whole Wheat Cookies

No. of Servings: 3-4 dozen Oven Temp.: 350°
Container Size: cookie sheet

4 Tbls. butter
1/2 C honey
1-1/2 C flour
1/4 C dry milk
1/2 tsp. baking soda
1/2 tsp. salt
2 Tbls. water
2 eggs
1/2 tsp. vanilla
1 C chocolate chips (6 oz.)
1/2 C sunflower seeds
1/4 C chopped peanuts

Combine ingredients in order given. Drop by teaspoon onto lightly greased cookie sheet. Bake for 12 minutes.

Whole Wheat Oatmeal Cookies

No. of Servings: 7-8 dozen Oven Temp.: 350°
Container Size: cookie sheet

1 C raisins
1 C shortening
3/4 C sugar
3/4 C packed brown sugar
2 eggs
1-1/2 C whole wheat flour
1 tsp. baking soda
1 tsp. salt
1/2 tsp. ground nutmeg
1/2 tsp. cinnamon
2 C quick cooking rolled oats
1/2 C chopped walnuts

In small saucepan cover raisins with water. Bring to boiling; remove from heat. Cover and let stand 5 minutes. Put through fine blade of food grinder. Set aside. In mixer bowl cream shortening and sugars until light and fluffy. Beat in eggs. Stir together whole wheat flour, baking soda, salt, nutmeg and cinnamon. Add to creamed mixture. Stir in oats, walnuts and ground raisins. Drop by teaspoonfuls onto greased cookie sheet. Bake 10 to 12 minutes.

Whole Wheat Sugar Cookies

(Crispy!)

Oven Temp.: 375°

Container Size: cookie sheet

1 C sugar
1/2 C margarine
1 egg
2 C whole wheat flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1/2 tsp. nutmeg
1 Tbls. grated orange peel
2 Tbls. milk
1 tsp. vanilla
1/2 tsp. cinnamon and 2 tsp. sugar mixed for topping

Cream sugar and shortening; then add egg. Mix dry ingredients together on sheet of wax paper. Add to creamed mixture with liquid ingredients. Blend well. Shape into 1" balls and place on lightly greased cookie sheet 2" apart. Flatten slightly with glass dipped in cinnamon-sugar mixture. Bake 8 to 10 minutes in preheated oven or until golden brown.

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Almond Pastry

Oven Temp.: 350°

Container Size: pizza pan

1 C flour
1 stick butter
1 tsp. almond extract
1 tsp. vanilla
1 Tbsp. water

1 C water (boil ingredient 1 and 2 together)
1 stick oleo
1 C flour (beat flour and vanilla into boiling mixture. It will ball up like cream puffs)
1 tsp. vanilla
Beat in 3 eggs. Spread over first dough.

Top: Cut flour and butter together. Sprinkle with the liquids. Stir. Press into Pizza Pan 1/2" high. Proceed with middle ingredients, then spread over first dough. Bake for 55 minutes. Frost with powdered sugar frosting.

1-1/2 C powder sugar
2-3 Tbsp. butter
2-3 Tbls. butter
2-3 Tbls. milk

Top with slivered almonds. This is flaky with air holes.

Apple Dumplings

No. of Servings: 6

Oven Temp.: 375°

2 C sugar
2 C water
1/4 tsp. cinnamon
1/4 tsp. nutmeg
1/4 C margarine
2 C flour
1 tsp. salt
2 tsp. baking powder
3/4 C shortening
1/2 C milk
6 apples

Make syrup of sugar, water, cinnamon and nutmeg; add margarine. Pare and core apples. Make pastry of flour salt, baking powder and shortening. Add milk all at once and stir until moistened. Roll 1/4" thick and cut into 5" squares. Place apples on dough — sprinkle generously with additional sugar, cinnamon and nutmeg. Dot with butter. Fold corners together and pinch edges to seal. Arrange 1" apart in greased baking pan. Pour syrup over. Bake 35 minutes. Serve hot.

Apple Sauce Bread Pudding

Oven Temp.: 350°

Container Size: 2-1/2 quart casserole

6 slices day old bread
2 C apple sauce (sweetened to taste
1/4 tsp. cinnamon
1/4 tsp. nutmeg
2 Tbls. melted butter
2 C milk
2 eggs
1/2 C brown sugar (packed)
1 tsp. vanilla
raisins and nuts (optional)

Vanilla Sauce:
1/4 C brown sugar (packed)
1/4 C granulated sugar
3 Tbls. flour
dash salt
1-1/2 C hot water
2 Tbls. butter
1-1/2 tsp. vanilla

Break bread into bite size pieces in a 2-1/2 quart casserole. Mix cinnamon and nutmeg into the apple sauce and pour over bread pieces. Toss lightly. Beat eggs, milk, sugar and vanilla together until blended. Stir in melted butter and pour over bread-apple sauce mixture. Bake approximately 1 hour or until puffed and set. Serve warm with light cream, ice cream or vanilla sauce below.

Vanilla Sauce: In sauce pan combine the sugars, flour and salt. Add hot water and bring to a full rolling boil. Remove from heat and stir in butter and vanilla. Serve over pudding while warm.

Asparagus Squares

No. of Servings: 15

Oven Temp.: 325°

Container Size: loaf pan

2 C flour
1-1/2 C sugar
2-1/2 tsp. baking powder
1 tsp. salt
1 tsp. soda
1-1/2 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. ginger
1 C buttermilk
3/4 C oil
3 eggs, slightly beaten
1-1/2 C cooked asparagus stems and pieces, chopped
1 C chopped walnuts

Sift together dry ingredients. Add buttermilk and oil. Beat until smooth. Add remaining ingredients. Mix just until blended. Spoon into greased and floured loaf pan. Bake 45-50 minutes or until done. Cut into squares.

Baked Apple Dessert

No. of Servings: 9 Oven Temp.: 350°

Container Size: 9" x 9" x 2" pan

1/4 C margarine or butter, softened
1/2 C granulated sugar
1/2 C packed brown sugar
1 egg
1 C all-purpose flour
1/2 tsp. salt
1/2 tsp. baking soda
1 tsp. ground cinnamon
2 C coarsely chopped apples
1/2 C chopped nuts
Ice Cream
Butterscotch Sauce (below)

Butterscotch Sauce
1 C packed brown sugar
2 Tbls. all-purpose flour
2 Tbls. margarine or butter
1/2 C water

Heat oven. Grease and flour square pan. Beat margarine, sugars and egg until smooth and creamy. Stir in remaining ingredients except ice cream and Butterscotch Sauce. Spread in pan. Bake until wooden pick inserted in center comes out clean, 35 to 40 minutes. Serve warm with ice cream and warm Butterscotch Sauce.

Butterscotch Sauce: Mix brown sugar and flour in 1 quart saucepan. Stir in margarine and water. Heat to boiling over medium heat. Boil and stir 1 minute.

Baked Purple Plum Pudding

No. of Servings: 6-8 Oven Temp.: 375°

Container Size: 5 to 6 cup baking dish

2 C bread cubes (cut in about 1/2" cubes)
1 tsp. ground cinnamon
1/2 tsp. ground nutmeg
1/4 tsp. ground cloves
10 to 12 purple prune plums
1/2 C butter
1 C sugar
6 eggs

Wash, pit and coarsely chop plums to equal 2 cup. Cream butter and sugar. Add eggs one at a time; beat well after each addition. Stir in chopped plums, bread cubes and spices. Pour into greased 5- to 6 cup baking dish. Bake 35 to 40 minutes or until center is set. Serve warm with whipped cream or ice cream, if desired. Makes 6 to 8 servings.

Banana Delight

No. of Servings: 10-12 Oven Temp.: 350°
Container Size: 9" x 13" baking dish

Crust:
2 C flour
1 C chopped pecans
2 sticks butter, melted

Filling:
1-1/4 C whipping cream
4 oz. cream cheese, room temperature
1/2 C sifted powdered sugar
2 - 3-3/4 oz. boxes instant vanilla pudding mix
2-1/2 C milk
1 banana
1 C whipping cream
1/2 C chopped pecans, toasted
1/2 C flaked coconut, toasted

Crust: Preheat oven. Combine flour, pecans and butter and pat into baking dish. Bake until light brown, about 25 minutes. Let cool completely.

Filling: Beat 1-1/4 cups cream with cream cheese and sugar until thoroughly blended. Spread evenly over crust. Cover and chill. Mix milk with pudding until thickened. Spread over cream cheese layer. Chill. Thinly slice banana and arrange in single layer over pudding. Whip cream and fold in pecans. Spread over bananas. Sprinkle with toasted coconut and chill thoroughly.

Banana Strawberry Torte

No. of Servings: 8-10 Container Size: 1 - 10" angel food cake pan

1/2 C dairy sour cream
1-1/4 C crushed strawberries
1/2 C sliced strawberries
1-1/4 C sliced bananas
1 C heavy cream, whipped
Strawberry halves

Slice cake crosswise into 3 equal layers. Combine sour cream, sugar and crushed strawberries. Fold sliced strawberries, 3/4 cup bananas and sour cream mixture into whipped cream. Chill 30 minutes or until mixture starts to thicken. Spread about 1/2 cup fruit mixture on each layer, including top of cake; stack layers. Chill. To serve, garnish top of cake with remaining banana slices and strawberry halves. Cut into wedges with electric knife

Berry Angel Roll

No. of Servings: 8 Oven Temp.: 375°

Container Size: 9" x 9" x 2" pan

1 pkg. angel food cake mix
1 tsp. lemon juice

Berry Filling:
1 pkg. (10 oz.) frozen strawberries

1/2 tsp. vanilla
1/4 tsp. almond extract
8 oz. whipped topping, thawed
2 Tbls. lemon juice

Prepare cake from label directions, then add lemon juice, vanilla and almond extract into batter. Spread enough batter into a wax paper lined jelly roll pan to fill it within 1/4 inch of the top. Spread remaining batter in a wax paper lined 9 x 9 x 2 inch pan. Bake cakes for 20 minutes. Invert sheet cake on clean dish towel, peel off wax paper and trim away crusty edges. Roll cake up in towel and cool completely. Invert smaller cake on cake rack; peel off wax paper; cool. Reserve a few berries for garnish; puree remaining berries in container of electric blender; sieve to remove seeds. Stir in the whipped topping and lemon juice. Unroll cake, spread half of berry filling over surface, then reroll cake. Frost cake with remaining filling; garnish with additional topping and reserved berries. Store angel roll in refrigerator.

Black Pudding

No. of Servings: 8-10 Oven Temp.: 325°

Container Size: 8" x 8" pan

1 C sugar
1/4 C butter or margarine
1-1/2 C flour
1 C blackberry jam

Sauce:
1 C sugar
1 egg

3 eggs, separated
3 Tbls. sour milk
1 tsp. soda
1/4 tsp. nutmeg
1 quart milk
2 Tbls. butter or margarine

Cream together the butter and sugar. Add the yolks, sour milk and flour. Dissolve the soda in a tiny bit of hot water and add it. Stir in nutmeg and blackberry jam. Mix well. Pour into pan and bake in moderate oven for 30 to 40 minutes. Beat egg whites and sprinkle a little sugar in. Spread this on the pudding and brown in oven slightly, 5 minutes. Serve with a pitcher of sauce. Cream together sugar, egg, and butter. Heat milk and slowly stir it into mixture. Keep stirring over low heat, not boiling. Sprinkle with nutmeg.

Blueberry Cake Roll

Oven Temp.: 400°

Container Size: 10" x 15"

1/4 tsp. salt
3 eggs
3/4 C sugar
1/4 tsp. lemon extract
3/4 C Bisquick
whipped cream
blueberries

Grease sides and bottom of pan. Line with wax paper and grease again, dust with flour. Add salt to eggs. Beat until thick and lemon color. Add 3/4 cup sugar to the eggs, a little at a time, beating well after each addition. Add flavoring and flour. Mix lightly. Spread evenly in pan and bake 8 minutes. Sprinkle with powdered sugar. Turn cake out. Trim edge with knife. Roll. Let stand 10 minutes. Unroll and fill with sweet cream and blueberries. Roll and chill.

Caramel Custard Pear Tart

No. of Servings: 1 tart

Oven Temp.: 400°

Container Size: 9" pie plate

1/2 pkg. piecrust mix
4 pears
1 Tbls. lemon juice
1 Tbls. shredded lemon peel
2 tsp. chopped preserved ginger (in syrup)
1/2 C firmly packed brown sugar
2 eggs
1 C light cream
4 Tbls. granulated sugar

Prepare piecrust mix as directed. Roll to a 12" round; fit into pie plate. Turn edge under; pinch to make stand up edge. Peel pears; quarter, core and cut into eighths. Toss pear pieces with lemon juice in large bowl. Arrange petal fashion, in 2 circles in bottom of prepared pie shell. Sprinkel lemon rind, ginger and brown sugar evenly over pears; cover loosely with foil. Bake 30 minutes or until pears are almost tender. Beat eggs slightly in small bowl; beat in cream; pour over pears. Continue baking 15 minutes or until custard is almost set in center. Cool on rack 2 hours before serving. Shortly before serving carmelize sugar in heavy skillet, stirring constantly. Cool slightly. Drizzle over pie.

Carmel Dumplings

Oven Temp.: 350°

Container Size: 10" square casserole

Syrup:
3/4 C granulated sugar
2-1/2 C boiling water
1 tsp. butter
1/2 C sugar
pinch salt

Dumpling Batter:
1/2 C sugar
1 Tbls. butter
1/2 C sweet milk
1 tsp. vanilla
1-1/2 C flour
1 tsp. baking powder

Syrup: Melt 3/4 cup sugar in heavy saucepan to carmelize. Add water, 1/2 cup sugar, butter and salt. Boil together for 10 minutes. Pour syrup into casserole.

Dumpling Batter: Mix to make stiff enough to drop small spoonfuls in the hot syrup. Bake 30 minutes or until done.

Carrot Pudding

Oven Temp.: 350°

Container Size: 8" x 12" pan

1/2 C shortening
1-1/4 C sugar
2 eggs
1-1/2 C grated raw carrots
1-1/2 C flour
3 tsp. baking powder
1/2 tsp. salt
1 tsp. lemon extract
1/4 C milk

Sauce:
1 C sugar
4 Tbls. flour
salt

Cream shortening and sugar. Blend in egg yolks, stir in carrots, add baking powder and salt to flour and add alternately with milk. Add extract. Fold in beaten egg whites. Bake in pan that has been greased and floured for 55 to 60 minutes. Serve warm with sauce.

Sauce: Mix together and stir in 1-1/2 cups boiling water. Cook until thick, stirring constantly. Add 3 tablespoons grated carrots, 2 tablespoons orange juice. 2 tablespoons lemon juice and 4 tablespoons margarine.

Cherry Jubilee Torte

Oven Temp.: 350°

Container Size: 3 greased, 8" round cake pans

1-1/2 C sugar
1 C butter or margarine
4 eggs
2 C regular flour
1 Tbls. lemon juice
1 C cherry pie filling
confectioner's sugar
whipped cream or non-dairy whipped topping

Gradually add sugar to butter in a large mixing bowl, creaming at medium speed until light and fluffy. At medium speed add eggs one at a time, beating well after each. At low speed add flour and lemon juice. Pour batter into three well greased round cake pans. Place 5 tablespoons cherry pie filling in each pan. Bake 45 to 50 minutes. After cake has cooled, remove from pans. Put whipped cream between the first and second layer and sprinkle confectioner's sugar on the top layer.

Cherry Pudding

Oven Temp.: 325°

1 C sugar
2 Tbls. butter
1/2 C milk
1 C flour
1 tsp. baking powder
1/4 tsp. salt

Cherry Mixture:
1 can cherries
1/4 C juice
3/4 C sugar

Cream butter and sugar; add milk alternately with flour, baking powder and salt. Pour into buttered dish.

Cherry Mixture: Heat cherry mixture and pour over batter. Bake 30 minutes at 325° oven if Pyrex dish is used, otherwise 350°.

Cherry Torte

Oven Temp.: 350°

Container Size: 7" x 12" baking dish

1/2 C butter
2 Tbls. powdered sugar
1 C cake flour
1 C sugar
1/2 tsp. baking powder
1/4 C cake flour
1 tsp. vanilla
1/4 tsp. salt

Combine and cream first three ingredients. Bake 15 minutes. Sift the sugar, baking powder, cake flour, vanilla and salt — add 2 eggs, beaten lightly. To this add 1, number 2 can sour cherries, drained well and 3/4 cup chopped pecans. Pour this over first mixture which has been baked and bake an additional 30 minutes. Serve with whipped cream.

Chocolate Cream Cheese Cake

No. of Servings: 10

Oven Temp.: 350°

Container Size: 2 - 9" x 1-1/2" round cake pans

2 - 3 oz. pkgs. cream cheese, softened
1/2 C butter or margarine, softened
1 tsp. vanilla
6-1/2 C sifted powdered sugar
1/3 C milk, at room temp.
4 squares (4 ozs.) unsweetened chocolate, melted and cooled
4 Tbls. butter or margarine, softened
3 eggs
2-1/4 C all-purpose flour
1 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
1-1/4 C milk

Cream together cheese, the 1/2 cup butter or margarine, and the vanilla. Alternately beat in sugar and the 1/3 cup milk. Blend in chocolate. Remove 2 cups for frosting; cover and refrigerate. Cream together remaining chocolate mixture and butter. Add eggs; beat well. Stir together dry ingredients, beat into creamed mixture alternately with the remaining milk. Turn into two greased and floured cake pans. Bake for 30 minutes. Cool in pans 10 minutes. Remove; cool on racks. Remove frosting from refrigerator 15 minutes before frosting cake.

Cranberry Crunch

No. of Servings: 9 Oven Temp.: 350°

Container Size: 8" x 8"

1 C oatmeal
1/2 C flour
1 C brown sugar
1/2 C butter
1 can (1 lb.) whole or jellied cranberry sauce

Mix oatmeal, flour and brown sugar. Cut in butter. Place half of mixture in greased pan. Crush cranberry sauce. Spoon over crumbs. Top with remaining crumbs. Bake for 45 minutes. Serve warm with scoop of vanilla ice cream. Freezes well.

Crockpot Wheat Dessert

No. of Servings: 4 Crockpot Temp.: High Setting

Container Size: Crockpot

1 C wheat
1/2 C undrained crushed pineapple
water
1 C miniature marshmallows
1/4 C chopped pecans
1 C prepared topping or whipped cream

Place wheat in a crockpot and cover with water. Cook for two hours; stir and add 1 cup hot water. Stir well. Some wheat is drier and will take more water. Cool. Fold in remaining ingredients and serve.

Different Peach Cobbler

Oven Temp.: 350° Container Size: 9" square pan

2 C sliced fresh peaches
1 C sugar

Let the peaches and sugar stand while mixing batter.

Batter:
1 C sugar
1/2 tsp. salt
1 tsp. baking powder
3/4 C flour
3/4 C milk
1 stick margarine

Mix dry ingredients; beat in milk until lumps are gone. Pour this batter into pan in which the stick of margarine has been melted. Do not stir. Spoon peaches over top. Bake 40 to 60 minutes.

Frozen Apple Rolls

No. of Servings: 8 or 10 Oven Temp.: 375°
Container Size: 11-1/2" x 7-1/2" x 1-1/2" pan

2 C all-purpose flour
2 tsp. baking powder
1 tsp. salt

Syrup:
2 C sugar
2 C water
1/4 tsp. cinnamon

2/3 C shortening
1/2 C milk
2-1/2 C grated raw apples

1/4 tsp. nutmeg
6 to 10 drops red food coloring
2 Tbls. margarine

Sift dry ingredients; cut in shortening till mixture resembles coarse crumbs. Add milk all at once and stir until flour is moistened. On lightly floured surface roll about 1/4" thick into 18" x 12" rectangle. Spread on grated raw apples and roll like jelly roll. Cut into 8 or 10 pieces and place in plastic bags and freeze. When ready to bake, place in ungreased pan.

Syrup: Make syrup by bringing all ingredients to boiling point and pour over the frozen apple rolls and bake 35 to 40 minutes. Serve with cream or milk.

Frozen Strawberry Delite

Oven Temp.: 325° Container Size: 9" x 13" pan

Crust and Topper Mix:
1/4 C brown sugar
1 C flour

1 stick soft margarine
1 C walnuts

Filler:
1 Tbls. lemon juice
10 oz. box strawberries, frozen and thawed

3 unbeaten egg whites
1 C sugar
1 pint whipped topping

Crust and Topper Mix: Crumble together like pie crust and press lightly into pan. Bake 20 minutes. Cool. Take out 1/3 of this to save for top. Crumble remaining crust and press back into pan evenly. Set aside while mixing filler.

Filler: Beat at high speed for 15 minutes. Stir in 1 pint of whipped topping. Pour over the crust and sprinkle remaining crumb topper over filling. Place in freezer at least 2 hours before serving.

Fruit Pizza

Oven Temp.: 350°

Container Size: 14" pizza pan

1/2 C margarine
3/4 C sugar
1-1/4 C plus 2 Tbls. sifted flour
1 egg

Sauce:
1 - 8 oz. pkg. cream cheese
1/2 C sugar or honey

1 tsp. cream of tartar
1/2 tsp. soda
1/4 tsp. salt

2 tsp. pineapple juice and or vanilla

Cream margarine and sugar. Add egg. Add dry ingredients and mix well. Pat into pan and bake for 8 to 10 minutes until lightly browned.

Sauce: Cream the above and spread on cooled crust. Arrange any drained canned, fresh or frozen fruits of your choice on pizza. Mix fruit juices from canned fruits. Add 2 to 4 tablespoons cornstarch to thicken. Cook until rather thick. Cool; spread over fruit. Refrigerate.

Fruit Roly Poly

No. of Servings: 8

Oven Temp.: 450°

Container Size: 9" x 13" baking pan

6 C thinly sliced peaches, pears or apples
2 Tbls. lemon juice
About 1-2/3 C sugar
2 C all-purpose flour
2-1/4 C water

1 tsp. salt
6 Tbls. shortening
2/3 C milk
1/4 C melted butter
1/4 tsp. each ground cinnamon, nutmeg

Toss fruit with lemon juice to prevent browning. Set aside. Combine in small pan 1-1/4 cups of the sugar with the water. Simmer, low heat for 5 minutes. Pour into bottom of baking pan. Let cool to room temperature. Combine flour, 2 tablespoons of the sugar, baking powder and salt in a large mixing bowl. Cut in shortening until the crumbs are as fine as cornmeal. Stir in the milk and the butter to make a soft dough. Knead 10 times on floured board. Roll into 8" x 12" rectangle. Spread 1-1/2 cups fruit over to 1" from edge. Sprinkle with the remaining 4 tablespoons sugar, and the nutmeg and cinnamon. Starting with short end, roll up dough. Pinch seam securely. Cut into 8 - 1" slices. Arrange, cut side down in the baking dish with syrup. Surround slices with the remaining fruit. Pushing it down into the syrup. Bake 25 to 30 minutes or until brown.

Granola Fruit Crisp

No. of Servings: 6 Oven Temp.: 375°
Container Size: 10" x 6" x 2" baking dish

1/2 C whole wheat flour
1/2 C granola cereal
1/3 C brown sugar
1/2 tsp. salt
6 Tbls. butter or margarine
6 C fresh fruit
1/4 C orange juice
1 Tbls. lemon juice
1/2 C sugar

In bowl, combine flour, granola, brown sugar and salt; cut in butter till mixture resembles coarse crumbs. Set aside. Arrange fruit in baking dish. Combine orange and lemon juices. Pour over fruit. Sprinkle with the sugar. Top with granola mixture. Bake 30 to 35 minutes. Serve warm with ice cream, if desired. Makes 6 servings.

NOTE: If the fruit is very ripe or juicy, toss the prepared fruit with 1 to 2 tablespoons flour.

Java Cream Puffs

No. of Servings: 10 Oven Temp.: 400°
Container Size: baking sheet

1/2 C water
1/4 C butter or margarine
1/2 C flour
1/8 tsp. salt
2 eggs
1/3 C finely chopped pecans
Mocha Cream Filling
commercial chocolate fudge sauce

Mocha Cream Filling:
1 C cold strong coffee
24 large marshmallows
1-1/2 C whipping cream, whipped

Combine water and butter in saucepan; bring to a boil. Combine flour and salt; add all at once, stirring vigorously over low heat for approximately 1 minute or until mixture leaves sides of pan and forms a smooth ball. Remove from heat and allow to cool slightly. Add eggs, one at a time, beating with a wooden spoon after each addition; beat until batter is smooth. Stir in pecans and drop tablespoonfuls of batter 2" apart on an ungreased baking sheet. Bake 40 minutes, or until puffed and golden brown. Cool away from drafts. Cut top off cream puffs; pull out and discard soft dough inside. Fill cream puffs with Mocha Cream Filling. Replace tops of cream puffs and drizzle fudge sauce over top.

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Java Cream Puffs

(Continued from page 99)

Mocha Cream Filling: Combine coffee and marshmallow in a saucepan; cook over low heat, stirring constantly until marshmallows melt. Chill just until mixture is thickened. Beat coffee mixture in a large bowl until light in color; fold in whipped cream. Makes enough filling for 10 cream puffs.

Mississippi Mud

No. of Servings: 10-15 Oven Temp.: 350°

1st Layer:

1 stick oleo (soft)
1 C chopped pecans
1 C flour

Mix well and put in 9" x 13" pan. Bake 25 minutes. Cool completely.

2nd Layer:

1 C powdered sugar
1 tsp. vanilla
1 C cool whip
11 oz. cream cheese (room temperature)

Blend and pour over cooled crust.

3rd Layer:

2 small pkg. instant chocolate pudding
3 C milk
1 tsp. vanilla

Pour on second layer.

4th Layer:

Top with Cool Whip and grate plain Hershey bar on top.

No Bake Cheesecake Crust

No. of Servings: 1

1/2 C butter or margarine
1/3 C sugar
1-1/2 C wheat flake crumbs

Cook butter and sugar in small saucepan until mixture boils; remove from heat. Mix in wheat flake crumbs. Save 2 Tlbs. mixture for garnish; press remainder in bottom of 9" pan. Chill. Add fruit filling.

Party Pizza

No. of Servings: 12-16 Oven Temp.: 400°
Container Size: 12" pizza pan

Crust:
3/4 C soft margarine
1/3 C sugar
1/2 tsp. salt
2-1/2 C unsifted flour
1/4 C milk

Topping:
1 can (20 oz.) crushed pineapple, well drained
1/2 C blanched almonds chopped
3/4 C coconut
1-1/2 C fresh sliced strawberries
1 C thinly sliced bananas
1 C strawberry jelly

Crust: Cream margarine, sugar and salt. Use hands to mix in flour and milk. Pat into a pizza pan. Prick crust with fork and flute edges. Bake 15 to 20 minutes.

Topping: An hour before serving, spread pineapple on crust, then sprinkle with almonds and coconut. Arrange strawberries and bananas on top. Melt jelly and spoon over. Let stand.

Peaches 'N Cream Dessert Pizza

Oven Temp.: 375°

1 can sweetened condensed milk (14 oz.)
1/2 C sour cream
1/4 C reconstituted lemon juice
1 tsp. vanilla
1/2 C margarine, softened
1/4 C firmly packed light brown sugar
1 C unsifted flour
1/4 C quick oats
1/4 C finely chopped walnuts
1 can (29 oz.) peach slices, drained

Combine sweetened condensed milk, sour cream, lemon juice and vanilla; mix well. Chill. Cream together margarine and sugar, mix in flour, oats and walnuts until thoroughly blended. Lightly grease pan, press dough into 12" circle forming ridge around edge. Prick with fork. Bake 10 to 12 minutes or until golden brown. Cool. Spoon filling evenly onto crust. Arrange peach slices on filling; garnish with nuts. Chill before serving.

Peach Kuchen

Oven Temp.: 400°

Container Size: 9" square pan

1/2 C margarine
1 C sugar
2 C sifted flour
1 tsp. cinnamon
1/4 tsp. baking powder
2 egg yolks
1/2 tsp. salt
1 C sour cream
2 Tbls. sugar
12 peach halves

Make coarse crumbs with margarine, flour, baking powder and 2 tablespoons of sugar. Press mixture firmly into pan until bottom of sides hold like a pie crust. Arrange peach halves on top of pastry. Sprinkle with remaining 1 cup sugar and cinnamon. Bake this 15 minutes at 400°. Mix egg yolks and sour cream. Pour over top of peaches. Bake 30 minutes longer at 350°.

Pineapple Bake

Oven Temp.: 350°

Container Size: 9" x 13" pan

1 C sugar
1 stick margarine
3 eggs, beaten
2 Tbls. milk
1 number 2 can crushed pineapple, undrained
1 quart fresh bread cubes

Cream sugar and margarine. Add eggs, milk and pineapple. Fold in bread cubes. Bake for 30 minutes. Used as a dinner side dish.

Pistachio Pastel

No. of Servings: 12-20 Oven Temp.: 350°
Container Size: 9" x 13" pan

1st Layer:
1 C flour
1/2 C margarine
1/2 C ground pecans

2nd Layer:
1 C powdered sugar
1 pkg. (8 oz.) cream cheese
1 large container frozen whipped topping mix (any flavor may be used)

3rd Layer:
2 pkgs. instant pistachio pudding
3 C milk

1st Layer: mix flour, margarine and pecans together. Pat into pan and bake 15 minutes. Do not brown. Let cool.

2nd Layer: Cream powdered sugar and cream cheese together and fold in 1 cup whipped topping. Spread over cooled crust.

3rd Layer: Beat together pudding mix and milk for 2 to 3 minutes. Spread over second layer. Refrigerate 2 to 3 hours (or overnight). Before serving, spread 1 cup whipped topping over all.

Pumpkin Cake Roll

No. of Servings: 10-12 Oven Temp.: 375°
Container Size: 15" x 10" x 1" pan

3 eggs
1 C sugar
2/3 C pumpkin
1 tsp. lemon juice
3/4 C flour
2 tsp. cinnamon
1/2 tsp. nutmeg
1 C finely chopped pecans
1 tsp. baking powder
1 tsp. ginger
1/2 tsp. salt

Filling:
1 C powdered sugar
4 Tbls. butter
1 (8 oz.) cream cheese
1/2 tsp. vanilla

Beat eggs on high speed of mixer for 5 minutes. Gradually beat in sugar. Stir in pumpkin and lemon juice. Fold dry ingredients into the pumpkin. Spread into a well greased and floured pan. Top with pecans. Bake 15 minutes. Turn out on a towel (linen) that has been sprinkled with powdered sugar. Start at the narrow end; roll cake and towel together; cool, unroll, spread filling on cake, roll. Chill, slice and serve.

Filling: Combine ingredients and beat until smooth. Use this filling on pumpkin cake roll. Can be frozen.

Rhubarb Bread Pudding

No. of Servings: 6 Oven Temp.: 375°
Container Size: 2 quart casserole dish

4 C diced rhubarb
3-1/2 C bread cubes
1-1/3 C sugar
1/2 tsp. ground cinnamon
1/4 C chopped nuts
1/4 C melted butter
1/2 tsp. ground nutmeg

Toss together rhubarb, bread cubes, sugar, nutmeg, cinnamon, nuts, and melted butter in mixing bowl. Turn into greased 2 quart casserole dish. Cover and bake for 45 minutes. Remove cover; continue baking 10 minutes. Serve warm or cold with cream, or ice cream.

Rhubarb Dream Dessert

No. of Servings: 8-10 Oven Temp.: 350°
Container Size: 3" x 12" cake pan

Crust:
1-1/2 C sifted all-purpose flour
1/2 C confectioner's sugar
3/4 C margarine or butter

Filling:
2-1/4 C granulated sugar
3 C finely chopped rhubarb
6 Tbls. flour
3 eggs, beaten
1/3 tsp. lemon extract

Crust: Preheat oven. Blend flour, sugar and margarine; press into ungreased cake pan. Bake 15 minutes.

Filling: Sift flour and sugar together into a bowl. Stir in eggs, rhubarb and flavoring. Spoon on top of baked crust and bake 40 to 45 minutes.

Rhubarb Strawberry Dessert

No. of Servings: 8 Oven Temp.: 400°
Container Size: 1-1/2 quart oblong baking dish (10" x 6" x 1-3/4")

Fork-stirred all-purpose flour
1/2 tsp. salt
1 Tbls. sugar
1/2 C butter
1 large egg, separated
1 C sliced (1/2" thick) pink or red rhubarb
1 pint strawberries, hulled (whole if small, halved if large)

In medium bowl stir together 1-1/3 cups flour, the salt and sugar. With a pastry blender cut in the butter until particles are fine. Add enough ice cold water to the egg yolk to make 1/4 cup and whisk to blend; gradually stir into flour mixture until blended. Press dough over bottom and halfway up sides of baking dish. Sprinkle with 1-1/2 tablespoons flour; set aside. In medium bowl beat the egg white until stiff; fold in the strawberries and rhubarb; spread over dough; sprinkle with topping. Bake on rack below center in a preheated oven until topping is golden, about 40 minutes. Let stand 10 minutes. Delicious topped with vanilla ice cream.

Topping: In medium bowl stir together 1-2 cups fork-stirred all-purpose flour and 1-2 cups sugar; cut in 1-4 cups butter until particles are fine.

Rhubarb-Waffle Sundaes

No. of Servings: 4

3/4 pound rhubarb, cut into 1" pieces (about 2 cups)
1/4 C sugar
2 Tbls. water
1/2 tsp. lemon juice
1/4 tsp. salt
1/4 tsp. ground ginger
1/2 10- to 11-oz. pkg. frozen waffles (4 waffles)
1 pint vanilla ice cream

Make rhubarb sauce; in 2 quart saucepan over medium heat, heat rhubarb, sugar, water, lemon juice, salt and ginger to boiling. Reduce heat to low; cover and simmer 5 to 10 minutes until rhubarb is tender.

Prepare frozen waffles as directed on label; place each waffle on a dessert plate. Scoop a ball of ice cream onto each waffle; spoon warm rhubarb sauce over ice cream and waffles.

Shortcake

Oven Temp.: 350°

Container Size: 8" x 8" square pan

1 C sugar
1 egg
1 tsp. baking powder
1 C cream
1 C flour
Pinch of salt

Put all ingredients in a bowl and beat well. Pour into a greased and floured pan. Bake for 20 minutes or until done.

Shortcake for Strawberries

Oven Temp.: 450°

Container Size: 8" square pan

2 C sifted flour
1/4 C sugar
3 tsp. baking powder
1/2 tsp. salt
1/2 C margarine
3/4 C milk

Sift dry ingredients; cut in margarine with pastry blender. Add milk and mix with fork just until moistened. Bake in greased pan 12 to 15 minutes.

Spicy Ice Cream Pie

No. of Servings: 2 pies

Oven Temp.: 350°

Pie Shells:
1 pkg. cake mix (yellow or apple sauce spice)
1 C water
3/4 C ready to spread frosting
2 Tbls. oil

Filling:
6 C of your favorite ice cream, softened

Preheat oven. Grease and flour bottom, sides and rim of two 9" pie or cake pans. Blend all shell ingredients; beat 2 minutes at high speed. Spread half of batter (2-1/4 cups) in bottom of each pan. Do not spread up sides of pan. Bake 25 to 30 minutes; DO NOT OVERBAKE. Cakes will collapse to form shells. Cool completely. In large bowl, blend ice cream until smooth; spread evenly in center of each shell, leaving a 1/2" rim. Freeze at least 2 hours; store in freezer.

Strawberry Pretzel Dessert

Oven Temp.: 350°

Continer Size: 9" x 13" pan

Crust:
2 C pretzels (crushed)
3 Tbls. sugar
3/4 C margarine

Filling
1st Layer:
1 pkg. (8 oz.) cream cheese
1/2 C powdered sugar
1 pkg. (9 oz.) whipped topping
2 C marshmallows (miniature)

2nd Layer:
2 pkg. (3 oz. ea.) strawberry jello
2-1/2 C water
1 pkg. (10 oz.) frozen strawberries

Crust: Crush pretzels like cut-up nut meats. Add sugar. Melt margarine in a pan. Add combined pretzel and sugar crumbs, work together with your hands and spread over bottom and sides of pan. Bake for 15 minutes. Cool.

1st Layer: Cream together the cream cheese (softened), powdered sugar, whipped topping. Stir in marshmallows. Spread over crust. Put in refrigerator to set.

2nd Layer: Dissolve strawberry jello in 2-1/2 cups boiling water. Stir to dissolve Jello thoroughly. Add frozen strawberries. Stir to combine. When Jello becomes jelly consistency, spoon over top of first layer. Refrigerate.

Strawberry Shortcake

No. of Servings: 9

Oven Temp.: 400°

Container Size: 9" square pan

3 C flour
1 C sugar
4-1/2 tsp. baking powder
1 tsp. salt
1/4 tsp. cinnamon or nutmeg
3/4 C shortening
1 egg
1 tsp. vanilla
1 C milk
Strawberries, sweetened to taste

Combine dry ingredients in a mixing bowl. Cut in shortening. Add egg and vanilla. Stir in milk a little at a time. Batter will be very thick. Spread in a greased pan. Bake 35 to 40 minutes. To serve, cut into 9 squares. Split each square and top with strawberries. Pour on milk or cream, if desired. Garnish with whipped cream.

Sugar Plum Pudding

No. of Servings: 16 Oven Temp.: 375°

Container Size: Bundt pan

Top:
2 C all-purpose flour
1-1/2 C sugar
1-1/4 tsp. baking soda
1 tsp. nutmeg
1 tsp. allspice
1 tsp. cinnamon
2 tsp. baking powder
1/2 tsp. salt
3/4 C salad oil
3 eggs
1 C buttermilk
1 C cooked prunes
1 C chopped walnuts (optional)

Glaze:
1 C sugar
1/2 C buttermilk
1 tsp. vanilla
1 tsp. white corn syrup
1/2 C (1 stick) butter

Top: Sift dry ingredients together three times. Add other ingredients in order given and mix well. Grease and flour Bundt pan. Pour in mixture and bake 40 to 45 minutes.

Glaze: Put all ingredients in a pan. Stir. Bring to boil. Pour over cake while cake is hot and still in pan. Let cake cool before removing from pan.

Swan Cream Puffs

No. of Servings: 8 Oven Temp.: 375°

1 C water
1/2 C butter or margarine
1/4 tsp. salt
1 C flour
4 eggs

Grease large cookie sheet. In 2-quart saucepan over medium heat, heat water, butter and salt until butter melts and mixture boils. Remove from heat. Add flour all at once, stir until mixture forms a ball. Add eggs, one at a time, beating well. Spoon 1/2 cup batter into pastry bag with large writing tube. On prepared cookie sheet, pipe eight 3 inch long "question marks" for swans' necks, making a small dollop at the beginning of each for head. Drop remaining batter on cookie sheet into 8 large mounds. With moistened finger, gently smooth batter to round slightly. Bake 20 minutes or until necks are golden brown. Remove necks to cool. Continue baking remaining cream puffs 45-50 minutes longer until golden; remove to cool. When cream puffs are cool, prepare Almond-Cream filling. Cut reserved top pieces of swans' bodies in half; set into cream for wings. Place swans' necks into cream. Refrigerate.

(Continued on next page)

Almond-Cream Filling: With mixer at medium speed, beat 1 cup heavy or whipping cream until soft peaks form; set aside. Prepare on 3-1/2 to 3-3/4 oz. pkg. vanilla instant pudding mix as directed but use only 1-1/4 cups milk. Gently fold whipped cream and 1/2 teaspoon almond extract into prepared vanilla pudding.

Ye Old Plum Pudding

No. of Servings: 6

1-1/2 lb. bread crumbs
1-1/2 lb. suet (finely chopped)
1 lb. raisins (seeded)
1 lb. currants
1 lb. mixed candied fruits
grated peel and juice of one lemon
4 eggs (well beaten)
1-1/2 lb. sugar
1-1/2 C flour
2 tsp. salt
3 tsp. baking powder
1/4 tsp. each, cloves, ginger, nutmeg, and salt
3/4 C Brandy
3/4 C red wine

Hard Sauce:
1 stick butter
1-1/4 C powdered sugar
1/2 tsp. vanilla or lemon
sprinkle of nutmeg

Sift together sugar, flour, salt, spices and baking powder. Work in the suet with fingers, until well blended. Mix bread crumbs with beaten eggs. Blend this with flour and suet mixture. Stir in fruits, brandy and wine. Place the mixture into two bowls, 1-1/2 quart each. Top with a flour and water crust. Wrap each in cheesecloth or a cotton dish towel, tied over the top. Place in large kettle of water and steam for 8 hours. Cool on racks and store. May be kept from one year to the next. Before serving reheat by steaming 45 minutes, remove the cloth, and the crust and turn onto a serving dish. Serve with Hard Sauce.

Hard Sauce: Combine the butter, sugar and extract. Then sprinkle with nutmeg.

Recipe Notes

Ann's Raisin Cream Pie

1 C sugar
2 egg yolks (save whites for meringue)
2 Tbls. flour - rounded
1/3 tsp. cloves
1/3 tsp. cinnamon
1/2 C raisins, cooked covered with water
2 C milk

Drain raisins when rest of ingredients have been cooked and begins to thicken. Cool and put in baked pie shell. Top with meringue and quickly bake until meringue is lightly browned. Double all ingredients for a large size pie pan.

Apple Pie

Oven Temp.: 375°

1 C sugar
4 Tbls. flour
1 tsp. salt
1/3 C coffee cream
1/4 C milk or 1/2 C canned milk
1 tsp. vanilla

Fill pie shell with apples, sliced thin with the peeling still on. Combine dry ingredients. Add milk and vanilla. Beat. Pour over apples in shell. Add top crust. Bake in 375° oven for 20 minutes. Cover with foil and bake for 40 minutes more in 325° oven.

Blueberry Cobbler

(begin 2 hours ahead)

No. of Servings: 6-8 Oven Temp.: 425°

Container Size: 9-1/2" x 1-1/2" pie plate

Filling:
6 C blueberries
2/3 C sugar
1/4 C flour
2 tsp. lemon juice
1/2 tsp. cinnamon
1/2 tsp. grated lemon peel
1/4 tsp. ground nutmeg
1/8 tsp. salt
1 Tbls. butter

Crust:
1 C flour
1/2 tsp. salt
1/3 C shortening
2 to 3 Tbls. cold water

Prepare Cobbler Crust as directed. Preheat oven.

Filling: Toss together blueberries, sugar, flour, lemon juice, cinnamon, lemon peel, nutmeg and salt. Place filling in deep pie plate; dot with butter. Top with crust. Bake 50 minutes or until golden brown.

Crust: In medium bowl, stir together flour and salt; cut in shortening until mixture resembles coarse crumbs. Sprinkle with cold water, a tablespoon at a time, mixing lightly after each addition until pastry just holds together. With hands, shape into a ball. On lightly floured surface, roll pastry into a circle 2 inches larger all around than 9-1/2 inch by 1-1/2 inch deep pie plate; place over filling; trim edges leaving a 1 inch overhang; pinch to form a high edge and make a decorative edge. Cut a 4 inch "X" in center of crust; fold back points from center of "X" to make a square opening.

Chocolate Crumb Crust

Oven Temp.: 400° Container Size: 9" pie pan

1-1/2 C fine dry breadcrumbs
1/4 C sugar
1/2 C melted butter
1 oz. baking chocolate, melted

Combine breadcrumbs, sugar, butter and chocolate. Spread in buttered pan; press firmly in place. Fill with a cooked filling and refrigerate until firm or if a meringue is desired, use Never Fail Meringue on top of hot filling and bake until lightly browned. Cool, out of draft.

Coconut Pie

Oven Temp.: 350° Container Size: Pie Pan

4 eggs
1-3/4 C sugar
1/4 C flour
1/4 C melted margarine
1 tsp. vanilla
2 C milk
1-1/2 C shredded coconut

Mix in order given. Pour in well greased pie pan. Bake for 45 minutes or until golden brown. Makes its own crust.

Dutch Apple Pie in a Sack

No. of Servings: 6-8 Oven Temp.: 425°
Container Size: unbaked 9" pastry shell

2/3 C sugar
1 tsp. cinnamon
1 tsp. nutmeg
2 Tbls. flour
8 to 10 apples, pared and sliced
6 Tbls. butter
1/2 C brown sugar
1 C flour
1/4 tsp. salt

Mix sugar, spices, flour and apples together well. Put in 9 inch pie pan in unbaked shell. Combine butter, brown sugar and other 1 cup flour with salt to make crumb topping. Sprinkle this crumb mixture on apple mixture. Bake in a sealed brown paper sack for 1 hour.

Four-Minute Brownie Pie

No. of Servings: 8 Oven Temp.: 325°
Container Size: pie pan

2 eggs
1 C sugar
1/2 C soft butter or margarine
1/2 C flour
3 to 4 Tbls. cocoa
1 tsp. vanilla
pinch salt
1/2 C chopped walnuts

Place eggs, sugar, butter, flour, cocoa, vanilla and salt in a small mixer bowl. Beat 4 minutes. Stir in nuts and pour into greased pie pan. Bake 30 minutes or until done. Pie will settle like meringue when cool. Cut in wedges and serve with whipped cream or ice cream.

Fruit Cobbler

No. of Servings: 9 Oven Temp.: 375°

Container Size: 9" x 9" x 2" pan

4 C fresh or canned fruit (drained)
3/4 C sugar
3 Tbls. oleo
1 tsp. baking powder
1/4 tsp. salt
1/2 C milk
1 C flour
1 C sugar
1 Tbls. cornstarch
2/3 C water (boiling)

Place fruit in a pan. Mix following and pour over fruit: sugar, oleo, baking powder, salt, milk and flour. Mix 1 cup sugar and 1 tablespoon cornstarch and sprinkle over top of above mixture. Pour 2/3 cup boiling water over top of all. Bake for 45 minutes or until top is brown. If using a 9" x 13" pan make a recipe and half.

Hawaiian Cheese Pie

No. of Servings: 8 Oven Temp.: 425° - 350°

Pastry Shell
1 can (15¼ oz.) unsweetened crushed pineapple
1/4 C packed brown sugar
1 pkg. (8 oz.) cream cheese (softened)
1/4 C butter, softened
1 C sugar
1/2 C sifted flour
2 eggs
1/2 C milk
1 tsp. vanilla
1/2 C heavy cream, whipped

Drain pineapple. Combine half the pineapple with brown sugar, stirring well to mix. Spread evenly over pastry shell. Refrigerate remaining pineapple. Beat cream cheese, butter and sugar until light. Beat in flour, eggs, milk and vanilla until mixture is smooth. Pour cheese filling over pineapple in shell. Bake in preheated 425° oven for 10 minutes. Lower heat to 350° and bake 30 minutes more. Cool on rack to room temperature. Refrigerate. Before serving, garnish with whipped cream and reserved pineapple.

Hawaiian Pineapple Pie

Container Size: baked pie shell

1-1/2 C pineapple juice
5 Tbls. flour
2/3 C sugar
1/4 tsp. salt
1/3 C water
2 egg yolks
1/2 lb. small marshmallows
1-1/2 C crushed pineapple, well drained
1-1/2 C whipping cream

Heat pineapple juice. Mix flour, sugar and salt; add water and mix well. Stir slowly into boiling pineapple juice and cook over low flame stirring constantly, until thick. Cook over hot water 15 minutes, then add beaten egg yolks which have been diluted with a little thickened juice. Stir quickly together and remove from fire and let cool. When nearly cool add marshmallows and pineapple. Set in refrigerator several hours to ripen. An hour before serving, whip the cream and fold gently into mixture. Pour into baked pie shell and chill 30 minutes.

Impossible Pie

Oven Temp.: 325°

Container Size: 9" pie pan

1/2 C biscuit mix
3/4 C sugar
1/4 C oleo
2 C milk
4 eggs
1 C Angel flake coconut
1/2 tsp. vanilla

Combine all in electric blender, mixing well for 5 minutes on low. Reserve some of the coconut. Pour into pie pan that has only edge greased. Let stand 5 minutes then sprinkle with extra coconut. Bake for 40 minutes.

Instant Pumpkin Pie

Container Size: 9" pie shell

2 pkgs. (3-3/4 oz. each) vanilla instant pudding & pie filling
1-1/3 C milk
1 can (16 ozs.) pumpkin
1-1/2 tsp. pumpkin pie spice
4 C (9 oz.) whipped topping, thawed
1 baked 9 inch pie shell or graham cracker crust, cooled
pecan halves

Add pie filling mix to milk in a bowl. Mix slowly with rotary beater or at lowest speed of electric mixer just until blended — about 30 seconds. Blend in pumpkin, spice, and two cups whipped topping. Pour into pie shell. Chill until set — at least 4 hours. Garnish with remaining whipped topping and pecans.

Lard Pie Shell

Oven Temp.: 425°

Container Size: 9" pie plate

1-1/3 C sifted flour
1/2 tsp. salt
1/2 C lard
3 to 4 Tbls. water

Combine flour and salt in bowl. Cut in lard until mixture is crumbly. Sprinkle with water and mix with fork. Shape dough into ball; wrap and chill 15 minutes or longer. Roll out on lightly floured board to circle 1-1/2 inches larger than inverted pie plate. Fit pastry into plate; trim as needed for pastry to extend 1/2 inch beyond edge of plate. Flute edge with finger or fork or create coin edge. Prick bottom and sides of pastry with fork. 10 to 15 minutes or until lightly browned.

Mincemeat Apple Crunch Pie

No. of Servings: 6-8 Oven Temp.: 350°
Container Size: 10" x 6" x 2" baking dish

4 C sliced and peeled apples
1 C mincemeat
1/2 C Sherry wine
1 C sugar
3/4 C sifted flour
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 C soft butter
1/2 tsp. salt

Arrange half the apples in a greased glass baking dish. Spread mincemeat over this. Top with remaining apples. Pour wine over all. Mix sugar with flour, spices and salt. Add butter and mix with pastry blender until crumbly. Sprinkle mixture over apples and pat down gently but firmly. Bake 1 hour or until apples are tender. Serve warm with cream, hard sauce or ice cream. If using hard sauce, use 1 tablespoon Sherry in it.

No Roll Pie Crust

Container Size: pie pan

2 C flour
2 tsp. sugar
1-1/4 tsp. salt
2/3 C salad or cooking oil
3 Tbls. milk

Into a pie plate, sift the first three ingredients. With a fork whip the remaining two ingredients together. Pour over flour mixture. Mix with a fork until flour is completely dampened. Reserve 1/3 of dough to crumble over fruit filling for pie crust. Press remaining dough with finger tips to line bottom and sides evenly. Crimp edge. Crumble reserved dough in small pieces over filling. Bake as usual for fruit pies. This is especially good for apple pie.

Oatmeal Pie Crust

Oven Temp: 350° Container Size: pie pan

1 stick margarine
3/4 C flour
1/2 C quick oats
2 Tbls. sugar

Melt margarine. Stir in remaining ingredients. Pat with fork into pie pan — it will be thin. Bake for 15 minutes. Cool before filling.

Perfect Pastry Mix

Container Size: 7-9" pastry shells

7 C flour, sifted before measuring
1 Tbls. salt
2 C shortening

Combine flour and salt. Cut in shortening. Until mixture resembles coarse meal. Place in covered container. Store in refrigerator. Keeps up to one month.

Perfect Pastry Shell

Oven Temp.: 425°
Container Size: 9" pie pan

1-1/4 C Perfect Pastry Mix
3-4 Tbls. cold water

Place mix in large bowl. With a fork, stir in 1 tablespoon water at a time to moisten dry ingredients. Shape dough into a ball. Let set, covered for 10 minutes. Roll out. Place in dish. Trim off excess around edges. Fold edges under and flute. Prick bottom and sides with a fork. Bake 12 to 15 minutes, or until golden brown.

*Double the recipe for a double pie crust. Do not prick the shell if it will be filled before baking.

Pie Crust

No. of Servings: makes 2 large crusts

3 C flour
1 tsp. salt
1-1/2 C Crisco
1 egg
6 Tbls. water
1 Tbls. vinegar

With a pastry blender cut together the flour, salt and Crisco. When pea size add egg, beaten well, water and vinegar. Combine gently and turn out on pastry cloth and roll into crusts.

Pie Pastry

No. of Servings: 3 pie shells

3 C flour, sifted, then measured
1/2 tsp. baking powder
1 C lard or shortening
1 tsp. salt
1/2 C cold water

Sift dry ingredients together. Add water. Toss and work quickly with a fork until it forms a ball. Turn out onto floured surface. Cover. Let set for 10 minutes. Roll out.

Poppy Seed Pie Shell

Oven Temp.: 425°

Container Size: 9" pie plate

1-1/3 C sifted flour
1/2 tsp. salt
1 Tbls. poppy seed
1/2 C shortening
3 Tbls. water

Combine flour, salt and poppy seed in bowl. Cut in shortening until uniform but coarse. Sprinkle with water. Toss with fork and press into ball. Roll out 1-1/2 inch larger than inverted plate. Fit into plate and trim 1 inch beyond edge. Fold under. Press together to make a rim. Flute. Prick sides and bottom. Bake 12 to 15 minutes.

Raisin Cream Pie

Container Size: 9" pie pan

1-1/2 C raisins
3/4 C water
1-1/4 C half & half
1 C sugar
3 egg yolks
3 Tbls. flour
1/2 Tbls. butter

Cook raisins until tender, cool. Combine sugar, flour, half & half and egg yolks. Add to raisins and cook until mixture thickens. Cool slightly and pour into a baked pie shell. Add meringue using 3 egg whites and 6 tablespoons sugar. Top pie and bake until golden brown.

7-Up Pie Crust

Number of Servings: makes 1 large crust — Oven Temp.: 400°

1 C sifted flour
1/3 C shortening
3 Tbls. 7-Up
1/2 tsp. salt

Cut flour and shortening together with pastry blender until the consistency of coarse meal. Add 7-Up. Press into ball and let rest 15 minutes in refrigerator. Roll into pie crust on floured board. Prick crust several times and bake about 12 minutes or until nicely browned.

Strawberry Pie

8 oz. pkg. cream cheese
1/2 C confectioner's sugar
1 tsp. lemon juice
1/2 tsp. almond extract
1 pint whipping cream
1 qt. fresh strawberries
1 C strawberry glaze (Several companies make this glaze ready to use)
1 baked pastry shell

Soften cream cheese; add sugar, almond extract and lemon juice. Spread this evenly on bottom of pastry shell. Add sliced strawberries to shell. Top with glaze. Garnish with whipped cream and refrigerate until ready to serve.

Sweet Charity Pie

No. of Servings: 6 Oven Temp.: 375°
Container Size: 9" x 13" pan and 9" or 10" pie plate

1 C all-purpose flour
1 C chopped nuts
1/4 C firmly packed brown sugar
1/2 C butter or margarine, softened

Filling:
1 - 8 oz. pkg. Philadelphia brand cream cheese, softened
1/2 tsp. almond flavoring
1 C powdered sugar
21 oz. can (2 oz.) prepared cherry pie filling
1 C whipping cream, whipped and sweetened*

Preheat oven. In 9" x 13" pan, combine first four ingredients. Bake 15 to 20 minutes until golden brown; stir once while baking. Reserve 1/2 cup crumbs for top. Using a spoon, firmly press remaining warm crumb mixture into ungreased pie plate. Chill crust. In medium bowl, blend first three filling ingredients until smooth. Spread over crust. Fold pie filling into whipped cream. Spoon over cream cheese layer. Sprinkle with reserved crumb mixture. Chill 1 to 2 hours before serving. Store in refrigerator.

*Do NOT substitute frozen whipped topping.

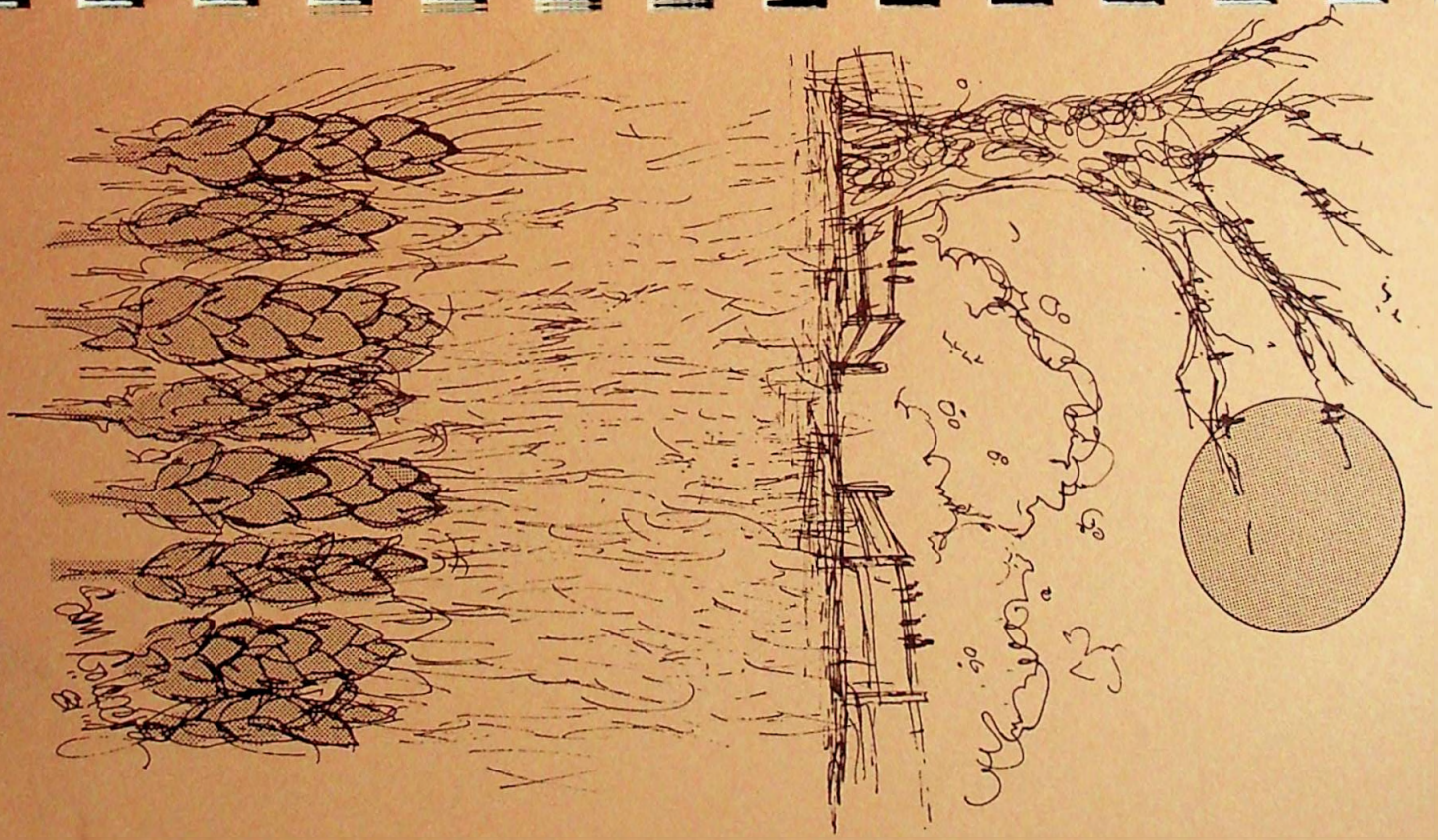
Upside Down Pie

Oven Temp.: 450°, reducing to 375° Container Size: 9" pie pan

2 Tbls. butter, softened
1/3 C brown sugar
1/2 C pecan halves
3/4 C sugar
6 apples, peeled and sliced
2 Tbls. flour
1 tsp. cinnamon
milk
crust for 9" double pie crust

Line pie pan with foil. Spread soft butter over foil , pat brown sugar firmly around bottom and sides. Press pecan halves into brown sugar. Prepare pie crust as recipe directs. Roll out half of pie dough. Fit into pan over brown sugar mixture. Mix together sugar, flour and cinnamon and add to apples. Place apples in pie pan and cover with rolled out remaining half of pie dough. Slash upper crust. Brush lightly with milk. Bake at 450° for 10 minutes. Reduce heat to 375° and continue baking for 35 minutes. Let stand for 5 minutes. Invert onto plate. Serve with ice cream or whipped cream.

Recipe Notes



Breads, Quick Breads

Apple Sauce-Bran Quick Bread

No. of Servings: 1 loaf — Oven Temp.: 350°
Container Size: 9" x 5" x 3" loaf pan

1/2 C margarine
3/4 C sugar
1 tsp. cinnamon
1/4 tsp cloves
2 eggs
1-2/3 C all-purpose flour
1 tsp. baking soda
1/4 tsp baking powder
1/2 tsp. salt
1 C apple sauce
1 C bran cereal*
1 C raisins

Place in large mixer bowl margarine, sugar and spices. Beat until fluffy. Beat in eggs. On piece of wax paper combine flour, soda, baking powder and salt. In small bowl mix apple sauce and bran.

Blend flour into creamed mixture alternately with apple sauce. Stir in raisins. Turn batter into greased loaf pan. Bake 55-60 minutes or until loaf tests done.

*All Bran, Bran Buds, 100% Bran.

Apple Sauce-Fruit Bread

No. of Servings: 2 loaves — Oven Temp.: 350°
Container Size: 8-1/2" x 4-1/2" loaf pans

1 C margarine
1 C sugar
2 eggs
1 tsp. salt
1-1/2 C sweetened apple sauce
2 tsp. baking soda
1 C nuts, chopped
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. nutmeg
2 C flour
1 C raisins
1 C chopped candied fruit**

Pour boiling water over raisins and drain well before using. Cream together margarine and sugar. Add eggs and beat well. Mix apple sauce and soda and add to sugar mixture. Add salt and chopped fruit. Sift spices with flour and add alternately with raisins. Beat just until flour is blended in. Bake in two greased and floured loaf pans. Bake 1 hour or until a toothpick comes out dry when inserted in center of breads. Cool slightly, turn out onto a cooling rack. May be decorated with a powdered sugar icing.

**Additional nuts and candied fruit may be added for a fruit cake. Also may be baked in a greased and floured angel food pan.

Apricot Nut Bread

No. of Servings: 1 loaf
Oven Temp.: 350°
Container Size: loaf pan

1 (16 oz.) can apricot halves
1/2 C sugar
1/3 C shortening
2 eggs
1-3/4 C flour
1 tsp. baking powder
1/2 tsp. salt
1/2 tsp. soda
1/2 C chopped walnuts

Drain apricots, reserving syrup. Press through a sieve or puree in blender. Add enough reserved liquid to make 1 cup. Set aside. Combine sugar and shortening. Cream until fluffy. Add eggs one at a time, beating well after each addition. Combine dry ingredients. Add dry ingredients and apricots alternately to creamed mixture, beginning and ending with dry ingredients. Stir just until all ingredients are moistened. Stir in walnuts. Spoon into a loaf pan. Bake for 50 minutes or until done. Remove from pan. Cool on wire rack.

Arizona Sopaipillas

No. of Servings: makes 40

2 C all-purpose flour
1 Tbls. baking powder
1/2 tsp. salt
1 Tbls. shortening
2/3 C lukewarm water
oil for frying

Stir together flour, baking powder and salt. Cut in shortening until it resembles cornmeal. Gradually add water, stirring with fork. Dough will be crumbly. Turn out on floured board; knead into smooth ball. Divide in half; let stand 10 minutes. Roll each half to 12 - 1/2 inch by 10 inch rectangle. Cut into 1-1/2 inch squares. Do not reroll or patch dough. Fry, a few at a time, in deep hot fat (400°) until golden. Drain on paper toweling. Roll in sugar-cinnamon mixture if desired.

Banana Nut Bread

No. of Servings: 1 loaf

Oven Temp.: 350°

1 C sugar
1/2 C shortening
1 C bananas (not too ripe)
2 eggs
2 C flour
1/2 tsp. salt
1/4 C buttermilk
1 tsp. soda dissolved in 1 Tbls. water
1/2 C chopped nuts

Cream sugar and shortening together. Add remaining ingredients in order given. Place in lightly greased bread pan and let loaf stand about 15 minutes before placing in oven. Bake 50-60 minutes.

Banana Wheat Pancakes

No. of Servings: 10-12

3/4 C whole wheat flour
1/4 C flour
1/3 C whole bran cereal
2 tsp. baking powder
dash salt
1-1/4 C milk
2 Tbls. cooking oil
1 medium banana, finely chopped (3/4 C)

In mixing bowl, stir together flours, bran, baking powder and salt. Add milk and oil. Stir to combine. Stir in banana. Using 1/4 cup for each, cook pancakes on hot, lightly greased griddle.

Blueberry Pancakes

No. of Servings: 20

1 C flour
1 C whole wheat flour
4 tsp. baking powder
1 Tbls. sugar
1 tsp. salt
1/4 tsp. cinnamon
2 C milk
1 egg, beaten
1/4 C vegetable oil
juice of 1/2 lemon
1/8 tsp. vanilla
1/2 C drained, canned blueberries

Combine flours, baking powder, sugar, salt and cinnamon and mix well. Stir in milk, egg, oil, lemon juice and vanilla; (do not overmix). Fold in canned blueberries. Preheat griddle or skillet to 400°, grease lightly. Use 1/4 cup batter for each pancake. Cook about 3-4 minutes. Garnish with blueberries, sprinkle with powdered sugar and serve.

Bran Banana Bread

No. of Servings: 1 large loaf or 2 smaller loaves Oven Temp.: 350°
Container Size: 9-1/2" x 5-1/2" loaf pan

1 C sugar
1/2 C vegetable shortening
1 C mashed bananas
1 Tbls. sour cream
1 egg
1 C all-purpose flour
1 tsp. baking soda
1/2 tsp. salt
1/2 C whole wheat flour
1/2 C bran
1/2 C nuts

Cream sugar, shortening, bananas, egg and sour cream together. Mix dry ingredients together and add to creamed mixture. Beat well. Lightly grease and flour loaf pan or two smaller pans. Pour mixture into prepared pans. Bake 50 to 60 minutes. Bread is baked when toothpick inserted in center comes out dry. Remove from oven and cool 10 minutes in pan on cooling rack. Remove from pan and continue cooling.

Buttermilk Puffs

No. of Servings: 2-1/2 dozen

2C sifted flour
1/4 C sugar
1 tsp. salt
1/2 tsp. soda
1 tsp. nutmeg or mace
1 tsp. baking powder
3/4 C buttermilk
1/4 C cooking oil
1 egg

Sift dry ingredients together. Stir in buttermilk, oil and egg with fork. Beat until smooth. Drop with teaspoon (too large puffs will not cook through) into hot fat 375°. Fry until golden brown — about 3 minutes. Drain on absorbent paper, roll warm puffs in granulated or confectioner's sugar. Variations — dip warm puffs in chocolate glaze or dip in orange icing,and sprinkle with chocolate shot.

Carrot Pineapple Ring

No. of Servings: 12-14 Oven Temp.: 350°

1 C flour
1/4 C whole wheat flour
1 tsp. baking soda
1/4 tsp. salt
1/4 tsp. ground cinnamon
1/4 tsp. ground nutmeg
1/4 tsp. ground all-spice
1/4 tsp. ground cloves
1/2 lb. carrots, ends trimmed
2 eggs, at room temperature
3/4 C unsalted sweet butter, melted, hot
1-1/4 C sugar
1/3 C packed flaked coconut
1 tsp. vanilla
1 C walnuts
1/2 C drained, canned crushed pineapple

Combine flour, whole wheat flour, salt, cinnamon, nutmeg, all-spice and cloves in dry food processor container fitted with metal blade; process with 2 five-second on/off turns. Transfer to waxed paper. Cut carrots into even lengths to fit upright in food chute. Shred carrots with shredding disc; transfer to waxed paper. Process eggs in food processor container fitted with metal blade, adding butter in thin stream within 20 seconds; process 15 seconds. Process, gradually adding sugar within 15 seconds. Scrape down side of container. Add carrots, coconut and vanilla; process with 4 half-second on/off turns. Add flour mixture, walnuts and pineapple; process with 6 or 7 half-second on/off turns just until flour is mixed into batter. Pour batter into buttered 8 cup ring mold. Bake until wooden pick inserted in center is withdrawn clean, about 40 minutes. Cool. Remove cake from pan.

Carrot-Wheat Fritters

No. of Servings: 3-1/2 to 4 dozen

3/4 C sugar
1 egg
3/4 C milk
1 tsp. vanilla
1-1/4 C all-purpose flour
1-1/4 C whole wheat flour
1 Tbls. baking powder
1/2 tsp. salt
1/2 tsp. ground nutmeg
2 medium carrots, finely shredded (1 C)
1 C light raisins
cooking oil
sugar (optional)

In small bowl combine sugar and egg; beat well. Stir in milk and vanilla. In large bowl stir together all-purpose flour, whole wheat flour, baking powder, salt, and nutmeg. Add flour mixture in milk mixture, stirring just to moisten. Stir in carrots and raisins. Drop batter by teaspoonfuls into hot oil (365°). Fry, 6 to 8 at a time, for 1 to 1-1/2 minutes per side; drain on paper toweling. Roll warm fritters in sugar, if desired.

Cheddar, Bacon and Olive Bread

No. of Servings: 1 loaf or 12 muffins Oven Temp.: 375°
Container Size: 8-1/2" x 4-1/2" x 2-1/2" loaf pan

2-1/2 C flour
2-1/2 Tbls. sugar
2 tsp. baking powder
1 tsp. salt
1 tsp. dry mustard
pinch cayenne powder
1/4 C margarine, softened
1 C shredded sharp Cheddar cheese
1 egg
1 C buttermilk
1 tsp. Worchestershire sauce
Bacos
1 C pitted ripe olives, chopped

Mix together flour, sugar, baking powder, baking soda, salt, mustard and cayenne. Cut in margarine until mixture resembles coarse meal. Stir in shredded cheese. Combine egg, buttermilk and Worchestershire sauce. Make a well in flour mixture and pour in liquid, mix just until moistened. Stir in Bacos and olives. Turn batter into greased loaf pan. Bake 30 to 40 minutes. Turn out of pan and cool.

Cheese Crackers

No. of Servings: 2 dozen Oven Temp.: 350°

1 C flour
1/4 tsp. salt
6 Tbls. (3/4 stick) butter or margarine
1 C crisp puffed wheat cereal
1 C grated sharp Cheddar cheese
1 egg
1/2 tsp. hot pepper sauce

Combine flour and salt in large bowl. Cut in butter until mixture resembles coarse meal. Add cereal and cheese, stirring with fork until thoroughly mixed. Beat egg with hot pepper sauce in small bowl. Drizzle evenly over cheese mixture and blend well. Transfer dough to large piece of foil. Divide dough in half and form into 2 cylinders, each about 1-1/2" wide. Cover and refrigerate at least 15 minutes. Preheat oven. Cut cylinders into 1/4" slices. Arrange on baking sheet and press lightly with fingertips. Bake until golden and crisp, about 20 to 25 minutes. Let cool completely on wire rack. Store in airtight container.

Cheese Tea Biscuits

No. of Servings: 3 dozen — Oven Temp.: 300°

Container Size: baking sheet, greased

2 C flour
1 tsp. salt
dash of cayenne
1/2 lb. American cheese, shredded
3/4 C butter
1 egg, slightly beaten
2 Tbls. ground pecans

Mix and sift dry ingredients. Mix shredded cheese thorouhly with butter and flour mixture to a firm paste; turn out on lightly floured board and pat 1/4" thick. Cut into round or fancy shapes and brush with egg and sprinkle with pecans. Bake 15 to 20 minutes.

Cinnamon Orange Muffins

No. of Servings: 16 — Oven Temp.: 400°

2 C flour
1/3 C sugar
1 tsp. baking powder
1/2 tsp. baking soda
3/4 tsp. salt
1/2 C grape nuts cereal
1/2 C frozen egg substitute, thawed
1 Tbls. finely shredded orange peel
1 C orange juice
1/4 C cooking oil
2 Tbls. margarine, melted
1/4 C sugar
1 tsp. ground cinnamon

In bowl stir together flour, the 1/3 cup sugar, baking soda and salt. Stir in cereal. Combine egg substitute, orange peel, orange juice, and oil; add to dry ingredients, stirring just till moistened. Fill greased muffin pans 2/3 full. Bake 20 to 25 minutes. Dip tops of muffins in melted margarine, then in mixture of remaining sugar and cinnamon.

Corn Sticks

No. of Servings: 4-6 Oven Temp.: 450°

1 - 8 oz. can cream style corn
2 C Bisquick
1/4 C melted margarine

Combine creamed corn with Bisquick and blend well. Pat into 1/2 inch thick cake on greased cookie sheet. Cut through cake making finger lengths but do not separate. Brush melted margarine on top. Bake 10 to 12 minutes or until lightly browned.

Cranberry Banana Nut Bread

No. of Servings: 1 large loaf Oven Temp.: 350°
Container Size: loaf pan

1/3 C shortening
2/3 C sugar
2 eggs
1-3/4 C flour
2 tsp. baking powder
1/4 tsp. soda
1/2 tsp. salt
1 C mashed ripe bananas
1 C drained, whole berry canned cranberry sauce
1/2 C chopped pecans
1 tsp. vanilla
shortening and flour for baking pan

Cream together sugar and shortening. Add eggs, one at a time. Mix together with fork the flour, baking powder, soda and salt. Add this alternately with the mashed banana. Fold in the drained cranberry sauce, pecans, and vanilla until thoroughly combined. Pour mixture into pan and bake 60 to 65 minutes. When bread is done and cooled slightly, frost with icing.

Icing: Combine 1/4 cup melted margarine, 1-1/2 cups sifted confectioner's sugar, 2 tablespoons hot water, 1 tablespoon lemon juice. Beat until smooth.

Cranberry Griddlecakes

No. of Servings: about 2 dozen

1-1/2 C enriched flour
2 Tbls. sugar
1 tbls. baking powder
3/4 tsp. salt
1 egg, beaten
1 C milk
3 Tbls. melted shortening or oil
3/4 C diced, jellied cranberry sauce

Sift together flour, sugar, baking powder and salt into medium size bowl. Combine egg, milk and shortening or oil in another bowl. Add liquid all at once to flour mixture and stir until mixture is smooth. Stir in cranberry sauce gently. Bake immediately on hot greased griddle. Use 1 rounded tablespoonful for each griddlecake. Bake until golden brown on both sides, turning when uncooked side has bubbled surface. Turn only once. Serve hot with butter and syrup.

Diabetic Bread

No. of Servings: 2 loaves, 18 slices each loaf Oven Temp.: 350°
Container Size: loaf pans, greased

1 C margarine
1 C orange juice
2 tsp. liquid sweetener
2 tsp. baking powder
1 tsp. salt
20 dates, cut into small pieces
4 eggs, beaten
1 C water
4 C flour
1 tsp. soda
1/2 C broken pecans

Cream margarine, add beaten eggs, orange juice, water and liquid sweetener. Add remaining ingredients and beat thoroughly. Pour into greased loaf pans and let set 20 minutes before baking. Bake for 55 minutes. One slice equals one bread exchange, one fat exchange and about one fruit exchange.

Diabetic Nut Bread

Oven Temp.: 350°

Container Size: loaf pan

2 C sifted flour
1/3 C skimmed milk
1/2 C diabetic orange marmalade
1 egg
1/3 C chopped nuts
1/2 tsp. baking soda
2 Tbls. melted butter or margarine
1-1/2 tsp. baking powder
1/4 tsp. salt
1 Tbls. liquid sweetener

Combine dry ingredients. Mix milk, egg, butter, sweetener and add to flour mixture. Stir until flour is dampened. Fold in marmalade and nuts. Bake in loaf pan 1 hour and 40 minutes.

Emma's Cockney Cornbread

Oven Temp.: 400°

1/2 C sugar
1/2 C shortening (or 1 stick margarine)
2 eggs
1 C yellow cornmeal
1 C flour
1 C milk
2 tsp. baking powder
1/2 tsp. salt

Mix dry ingredients together, sprinkling the baking powder over the flour so it's distributed evenly through mixture. Melt shortening (or margarine) and add to rest of the ingredients. Bake 30 minutes in preheated oven. Serve hot.

Feather Pancakes

No. of Servings: 20 - 3" pancakes

Griddle Temp.: 360°

3 eggs, separated
3/4 C sieved cottage cheese
1/4 tsp. salt
1/4 C flour
1/3 C instant nonfat dry milk
1/4 C water
1 tsp. butter for griddle for each batch

Beat egg yolks, cottage cheese, salt, flour and instant nonfat dry milk until smooth. Blend in water. Beat egg whites until soft peaks are formed. Fold into first mixture. Drop on lightly buttered griddle (360° on electric). Bake until brown on one side, turn and brown on other side. Serve with fresh fruit, orange sauce, low calorie fruit sauce, jelly or syrup.

Finger Biscuits

No. of Servings: 12 Oven Temp.: 425°

2 C flour
2 C cake flour (do not use self-rising)
1 tsp. salt
2 Tbls. plus 2 tsp. baking powder
8 Tbls. (1 stick) well chilled unsalted butter
1-1/4 to 1-1/2 C chilled milk

Preheat oven. Grease baking sheet. Combine dry ingredients in deep bowl. Using pastry blender, cut in butter until mixture resembles coarse meal. With fork, add milk and toss gently, do not overmix (use only enough milk to make dough moist but not wet). Turn onto floured board and gently knead only 2 or 3 times. Roll or pat into rectangle 1/2 inch thick. Cut into 1 inch squares. Transfer to prepared sheet, spacing about 1/2 inch apart. Bake until puffed and golden, 10 to 15 minutes.

French Crepes

No. of Servings: 16 crepes Container Size: 6" or 8" skillet, omelet pan or crepe pan

1-1/4 C flour
3 eggs
1 C milk
1/4 C water
1/2 tsp. salt
3 Tbls. butter, melted
1 Tbls. sugar, for dessert crepes
3 Tbls. melted butter combined with 1 Tbls. vegetable oil for greasing pan.

Make batter in blender or use electric mixer. Batter should be the consistency of heavy cream. Refrigerate for at least 1 hour before using. Heat skillet, omelet pan or a crepe pan until a drop of water flicked into it evaporates instantly. Lightly grease the bottom of pan with a little of the oil and butter mixture. Pour or dip about 2 tablespoons of batter into pan, tip the pan so that batter quickly covers and begins to firm up almost immediately. Finished crepe should be paper thin. Cook crepe about a minute until rim of brown shows around edge. Turn and cook on the other side for 45 to 60 seconds. Slide onto a plate. Bake remaining crepes, greasing skillet lightly as needed.

*Bake only on one side if to be rolled with filling inside. They may be rolled up with such goodies as broiled cocktail franks, cottage cheese and pineapple or fresh fruit slices and sour cream inside.

Crepes may be made ahead of time. Simply stack 6 or 8 cool crepes, wrap in foil and place in freezer. To use, place package on a rack and set in warm place for 2 to 3 hours or place package in a slow oven (275°) for 15 to 20 minutes.

Fresh Lemon Muffins

No. of Servings: 1 dozen
Oven Temp.: 375°
Container Size: muffin tin

1 C flour
1 tsp. baking powder
1/4 tsp. salt
1/2 C butter or margarine, softened
1/2 C sugar
2 egg yolks, well beaten
3 Tbls. lemon juice
2 egg whites at room temp.
1 Tbls. grated lemon rind
2 Tbls. sugar
1/4 tsp. cinnamon

Combine flour, baking powder and salt. Set aside. Beat butter until creamy. Gradually add 1/2 cup sugar, beat until light and fluffy. Beat in egg yolks. Add dry ingredients to creamed mixture alternately with lemon juice, mixing just until combined (do not overmix). Beat egg whites until stiff. Gently stir in lemon rind. Fold into muffin mixture. Spoon into muffin tins, filling 3/4 full. Combine 2 tablespoons sugar and cinnamon. Top each with 1/2 teaspoon sugar mixture. Bake 20 to 25 minutes or until done.

Fruity Coffee Cake

Oven Temp.: 350°
Container Size: 18" x 12" x 2" pan

1 C brown sugar
1 C margarine
3 C flour, lightly spooned into cup
1 C buttermilk
1 C white sugar
1 tsp. soda
1/4 tsp. salt
2 beaten eggs
canned pie filling

Crumble sugars, margarine and flour together. Save 1 cup of this for topping. Mix in eggs, buttermilk, soda and salt. Beat until smooth. Pour into greased and floured pan. Spoon on any kind of canned pie filling. Sprinkle the remaining cup of crumbs on top. Bake 10 to 20 minutes. When cool, drizzle powdered sugar frosting lightly on top.

Funnel Cakes

2 eggs
2 C milk
2-1/2 C flour
3 tsp. sugar
1 tsp. cinnamon
1 tsp. baking powder
1/2 tsp. salt
powdered sugar
cooking oil

Batter is poured into a tin funnel and then the batter is released through the funnel into hot oil.

In mixing bowl or blender, combine eggs, milk, flour, sugar, cinnamon, baking powder and salt. Mix until smooth. Covering the bottom opening of the funnel with your finger, pour some batter into the funnel. Remove finger and swirl batter into hot cooking oil (375°) at least 1 inch deep, in the continuous spiral or some other creative shape. Fry briefly until golden brown, about 3 minutes. Using a wide spatula or tongs, turn and fry one minute more. Drain and sprinkle with powdered sugar.

Georgia Peach Bread

No. of Servings: 2 loaves
Oven Temp.: 325°
Container Size: 2 loaf pans

3 C sliced fresh peaches
6 Tbls. sugar
2 C flour
1 tsp. baking powder
1 tsp. soda
1/4 tsp. salt
1 tsp. cinnamon
1-1/2 C sugar
1/2 C shortening
2 eggs
1 C finely chopped pecans
1 tsp. vanilla

Place peaches and 6 tablespoons sugar in blender. Process until pureed (should yield about 2-1/2 cups). Combine flour, baking powder, soda, salt and cinnamon. Set aside. Combine 1-1/2 cups sugar and shortening. Cream well. Add eggs and mix well. Add peach puree and dry ingredients, mixing until ingredients are moistened. Stir in nuts and vanilla. Spoon batter into 2 well greased and floured loaf pans. Bake 55 to 60 minutes or until done. Cool 10 minutes in pan. Turn out on rack. Cool.

German Apple Pancake

No. of Servings: 4-6 huge pancakes

6 eggs, lightly beaten
1-1/2 C sifted flour
1/4 tsp. salt
1 Tbls. sugar
2 C milk
2-3 Tbls. butter
cinnamon-sugar
1/2 lemon
cooked apples

Combine eggs, flour, salt, sugar and milk. Beat 5 minutes with a rotary beater or whip in electric blender 1 minute. The batter should be thin and smooth. Melt butter in a very wide frying pan. Pour 4 to 5 tablespoons of batter into pan. Turn and slant the pan from side to side, so the batter spreads to form a thin, large pancake. Cook over high heat until the pancake is dry on top. Turn and bake the other side.

At the table, sprinkle the top of the pancake thickly with cinnamon and sugar. Squeeze the juice of half a lemon over the cake, cover with sweetened cooked apples or with apple sauce or jam. Roll like a jelly roll. Serve immediately.

Golden Cheddar Puffs

No. of Servings: 4 dozen

Oven Temp.: 375°

1 C water
1/2 C butter
1/4 tsp. salt
1 C flour
4 eggs
3/4 C shredded sharp Cheddar cheese
1 to 2 Tbls. sesame seed

Heat oven. Heat water, butter and salt in saucepan to boiling; stir in flour. Cook, stirring constantly, until mixture is smooth and almost cleans side of pan; remove from heat. Add eggs 1 at a time, beating well with spoon after each addition. Beat in 1/2 cup of cheese. Drop tablespoons of dough 1 inch apart onto greased baking sheets. Sprinkle with remaining cheese and the sesame seed. Bake until puffs are firm and golden brown, 25 to 35 minutes. Pierce top of each puff with sharp knife. Bake 5 minutes. Serve warm.

Harvest Bread

No. of Servings: makes 1 loaf — Oven Temp.: 350°

Container Size: 9" x 5" x 3" loaf pan

- 1-1/2 C finely chopped, pared apples
- 1/2 C butter or margarine
- 2/3 C sugar
- 2 eggs
- 2 C all-purpose flour
- 1 tsp. baking soda
- 1/2 tsp. salt
- 3/4 C shredded natural Cheddar cheese (3 oz.)
- 1/2 C chopped walnuts

Cream together butter or margarine and sugar until light and fluffy. Add eggs; beat well. Sift together flour, soda, and salt; add to creamed mixture. Stir in apples, cheese and nuts. Turn into greased loaf pan. Bake 50 to 55 minutes. Cool 10 minutes in pan. Remove from pan; cool on rack.

Hearth Bread

No. of Servings: 12 — Oven Temp.: 425°

Container Size: cookie sheet, ungreased

- 2 C prepared biscuit mix
- 1/2 C cold water
- 1/4 tsp. garlic powder
- 2 Tbls. melted margarine
- 2 Tbls. sesame seed
- 2 Tbls. salted sunflower seeds

Mix biscuit mix, water and garlic powder until soft dough forms. Pat dough into 10 inch circle on ungreased cookie sheet. Brush with margarine. Sprinkle with sesame seed and sunflower seeds. Press into dough. Cut into 12 wedges. Bake until golden brown, 15 to 20 minutes.

Honey Dipped Pastry

No. of Servings: 6 dozen

3 C sifted flour
1 tsp. baking powder
pinch of baking soda
2 Tbls. sugar
1/4 C olive oil
2 Tbls. orange juice

Honey Syrup:
1 C ground walnuts
1/2 C sugar
1-1/2 tsp. ground cinnamon

Sift flour, baking powder and baking soda. Beat eggs with sugar until thick and creamy; add olive oil and orange juice. Stir flour mixture into egg mixture to make a soft dough. Let stand 30 minutes. Prepare honey syrup. Divide mixture in half; knead each half a few times. Roll out to a rectangle slightly larger than 20 inch x 11 inch on a well floured surface; trim edges. Cut in 5 inch x 1-1/2 inch strips. Keep strips between wax paper to prevent drying out. Pour vegetable oil to a depth of 2 inches in medium size saucepan; heat to 375°. Roll a strip of pastry over tines of a fork. Place pastry lined fork into hot oil, pressing open end of strip against side of saucepan. Release from fork and continue to fry. Remove and drain. Combine walnuts, sugar and cinnamon. Dip pastry coils into cooled honey syrup; coat with walnut mixture.

Honey Syrup: Combine 1 cup honey and 1/3 cup water in saucepan; bringing to boiling; remove from heat; cool slightly.

Honey Oat Carrot Loaf

No. of Servings: 1 loaf
Oven Temp.: 325°
Container Size: 9" x 5" x 3" loaf pan

1-1/4 C all-purpose flour
1 C whole wheat flour
5 tsp. baking powder
1-1/4 tsp. salt
1/4 tsp. ginger
1-1/2 tsp. cinnamon
1 C quick oats
3 large eggs
2/3 C honey
1/2 C corn oil
1/4 C light brown sugar
2 C lightly packed grated carrots
2/3 C chopped walnuts or pecans

Stir together flours, baking powder, salt and spices. Stir in oats. Beat together eggs, honey, oil and brown sugar. Add flour mixture and stir until blended. Stir in carrots and nuts. Bake in oiled pan for 1 hour and 15 minutes. Cool slightly, remove from pan and finish cooling on rack. Crust will be crisp but will soften when loaf is stored in plastic bag.

Hush Puppies

2 C corn meal
1 C flour
1 tsp. baking powder
1/4 tsp. soda
1 onion, (chopped) optional
1 egg
1-1/2 tsp. salt
canned milk approximately 3/4 can. Enough to make a fairly thick batter.

Mix together. Drop by teaspoons in the hot grease in which you have fried the fish.

Hush Puppies

No. of Servings: 2-1/2 dozen

2 C flour
1-1/2 C cornmeal
2 eggs, beaten
3/4 C milk
1 tsp. salt
2 tsp. baking powder
1 tsp. sugar
2 tsp. grated onion
oil for deep frying

Blend flour, cornmeal, salt, baking powder and sugar in a bowl. In another bowl beat together eggs, milk and onion. Add to dry ingredients and beat until smooth. Drop by teaspoonfuls into hot oil. Fry 6 to 7 minutes or until golden brown.

Irish Soda Bread

No. of Servings: 1 loaf Oven Temp.: 350°
Container Size: 2 quart round casserole

4 C flour
3 Tbls. sugar
1 Tbls. baking powder
1 Tsp. salt
3/4 tsp. baking soda
6 Tbls. butter
1-1/2 C seedless raisins
1 Tbls. caraway seed
2 eggs
1-1/2 C buttermilk

Preheat oven. Grease casserole dish. In large bowl mix flour and next 4 ingredients. With pastry blender, cut in butter until mixture resembles coarse crumbs; stir in raisins and caraway seed. In small bowl beat eggs slightly; remove 1 tablespoon and reserve. Stir buttermilk into remaining egg; stir into flour mixture just until flour is moistened (dough will be sticky). Turn dough onto well floured surface; knead about 10 strokes. Shape into a ball; place in casserole. In center of ball, cut 4 inches cross 1/4 inch deep. Brush dough with reserved egg. Bake about 1 hour and 20 minutes. Cool in casserole dish 10 minutes; remove from casserole and cool completely.

Jiffy Fruit Bread

No. of Servings: 1 loaf Oven Temp.: 350°
Container Size: 5" x 9" loaf pan

1/2 C butter or margarine
1 C sugar
2 eggs
1 C mashed ripe bananas
2 C flour
1 tsp. soda
1/2 C chopped nuts
1/2 C chocolate chips
1/2 C maraschino cherries, sliced

Cream butter and sugar. Add eggs. Continue beating until fluffy. Combine flour and soda. Add to other ingredients. Stir in nuts, chips and cherries. Pour into buttered and floured loaf pan. Bake 50 to 60 minutes. Do not double the recipe-repeat it instead.

Kahlua Bread

No. of Servings: 1 loaf — Oven Temp.: 350°

Container Size: loaf pan

1 C pitted, chopped dates
1/2 C Kahlua or other coffee flavor liqueur
1/2 C warm water
1 tsp. grated lemon rind
2/3 C brown sugar, firmly packed
2 Tbls. shortening
1 beaten egg
2 C flour
1 tsp. soda
1 tsp. salt
2/3 C chopped pecans

Combine dates, Kahlua, water and orange rind. Set aside. Cream brown sugar and shortening until light and fluffy. Add egg. Mix well. Sift flour, soda and salt together. Add alternately with date mixture. Stir in pecans. Put in greased and floured loaf pan. Bake for 1 hour.

Lefse

5 C hot mashed potatoes
1 stick margarine
1-1/2 C flour
1 tsp. salt
1 Tbls. sugar

Add margarine to hot potatoes, mix well and set to cool in refrigerator. When cold, gradually add the flour, salt and sugar mixing by hand. Knead a few minutes. Using about 2 tablespoons of above mixture per sheet, roll out thin on floured board. Bake on ungreased pancake griddle. When bubbles appear, turn and bake on the other side. Do not overbake and turn only once. It should be moist and pliable after it is baked. Fold each cake twice and stack them while hot keeping them wrapped in a towel.

To serve, open and spread with butter and sprinkle with white sugar and cinnamon. Cut into serving pieces.

Lemon Apple Bread

No. of Servings: 2 - 8" x 4" loaves

Oven Temp.: 350°

2 C flour
1 Tbls. baking powder
1 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
1/4 tsp. grated nutmeg
1/2 C walnuts
2 large tart apples, peeled, cored and quartered
Peel of 1 large lemon
1-1/3 C sugar
3 eggs
1 stick unsalted butter, room temperature
1 Tbls. lemon juice
1 tsp. vanilla

Grease and flour two bread pans. Preheat oven. Combine flour, baking powder, baking soda, salt, cinnamon, nutmeg and nuts in mixing bowl and mix 10 seconds. Remove and set aside. Combine apples and lemon peel in bowl and chop coarsely using 3 on/off turns, then puree, stopping machine as necessary to scrape down sides of bowl. (Puree should measure 1-2/3 cups). Add sugar and eggs and blend 1 minute. Add butter, lemon juice and vanilla and mix 1 minute longer. Add dry ingredients and blend using on/off turns; do not overmix. Spoon batter into prepared pans, spreading evenly. Bake until browned, about 40 to 45 minutes. Cool in pans 10 minutes. Turn onto rack and let cool completely.

Lemon Glazed Blueberry Muffins

Oven Temp.: 425°

Container Size: muffin tin

2 C flour
1/3 C sugar
3 tsp. baking powder
1 tsp. salt
1 egg
1 C milk
1/4 C melted margarine or oil
1 C frozen or fresh blueberries

Sift or mix well the dry ingredients. Beat egg, milk, oil together and stir into dry mixture to make a fairly smooth batter. Fold in blueberries and fill muffin cups 2/3 full. Sprinkle about 1 teaspoon of lemon glaze on each muffin. Bake 20 minutes or until golden.

Lemon Glaze: Mix well 1/2 cup sugar, with 2 teaspoons grated lemon rind.

Lemon Muffins

No. of Servings: 12 large servings Oven Temp.: 425°
Container Size: 12 cup muffin tin, lined with paper

2 C all-purpose flour
1 Tbls. baking powder
1 tsp. salt
1 pkg. (3-3/4 oz.) instant lemon pudding mix
2 Tbls. sugar
1/4 C cooking oil
1-1/3 C milk

In large mixing bowl, mix the flour, baking powder, salt, pudding mix and sugar; set aside. In a 2 cup measure, pour oil; add milk; mix with fork and dump all at once on dry ingredients. Mix till just dampened (will be lumpy). Spoon muffin cups 1/2 full. Bake 20 to 25 minutes.

Lemon Nut Bread

No. of Servings: 1 loaf Oven Temp.: 350°
Container Size: loaf pan

3/4 C butter or margarine, softened
1-1/2 C sugar
3 eggs
2-1/4 C flour
1/4 tsp. salt
1/4 tsp. soda
1/4 C buttermilk
1 lemon rind, grated
3/4 C chopped pecans
juice of 2 lemons
3/4 C powdered sugar

Combine butter and sugar, cream until light and fluffy. Add eggs. Beat well. Combine dry ingredients. Add buttermilk and dry ingredients alternately to creamed mixture beginning and ending with buttermilk. Stir just until all ingredients are moistened. Stir in lemon rind and pecans. Spoon batter into pan. Bake for 1 hour and 15 minutes or until done. Cool 15 minutes. Remove from pan.

Glaze: Combine lemon juice and powdered sugar. Stir well. Punch holes in top of warm bread with a toothpick. Pour on glaze. Cool on wire rack.

Lettuce Loaf Bread

No. of Servings: 1 loaf — Oven Temp.: 350°
Container Size: 8-1/2" x 4-1/2" x 2-1/2" loaf pan

1 C lettuce, finely chopped
1-1/2 C all-purpose flour
2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1/4 tsp. ground mace
1/4 tsp. ground ginger
1 C sugar
1/2 C vegetable oil
1-1/2 tsp. lemon rind, grated
2 eggs
1/2 C chopped walnuts

Sift flour with baking powder, soda, salt and spices. Combine sugar, oil and lemon rind; add flour combination and chopped lettuce. Mix in eggs, one at a time, beating well after each addition. Stir in walnuts. Turn into greased and floured loaf pan. Bake for 55 minutes or until pick inserted in center comes out dry. Cool in pan 15 minutes then invert and cool on wire rack. Sprinkle with powdered sugar if you wish.

Maple Nut Bread

No. of Servings: 1 loaf — Oven Temp.: 350°
Container Size: 9" x 5" x 2-1/2" loaf pan

2-1/2 C sifted flour
1 C sugar
3 tsp. baking powder
1/2 tsp. salt
1 egg, well beaten
1 C milk
3/4 tsp. maple flavoring
1 C coarsely chopped nuts

Sift flour, sugar, baking powder and salt into a bowl. Add egg, milk, flavoring; and mix only until dry ingredients are moistened. Stir in nuts. Pour into loaf pan generously greased and dusted with flour. Let stand 20 minutes before baking for about 1 hour.

Mincemeat Brunch Cake

No. of Servings: 15 Oven Temp.: 350°
Container Size: 10" x 15" rimmed pan

1-1/2 C sugar
1 C soft oleo
1-1/2 tsp. baking powder
1-1/2 tsp. vanilla
1/2 tsp. grated orange peel
4 eggs
3 C all-purpose flour

Beat together the sugar and oleo. Beat into sugar mixture the baking powder, vanilla and grated orange peel. Add the eggs one at a time, beating well after each. Gradually mix the flour into the above mixture. Spread 2/3 of the batter in pan. Spread 2 cups mincemeat evenly on top. Drop remaining batter by tablespoon on top making 15 dollops. Sprinkle 2/3 cup chopped nuts evenly over all. Bake in oven until lightly brown, about 35 minutes.

Glaze: 1 cup unsifted powder sugar and 2 tablespoons orange juice. Drizzle over cake while still warm.

Mozzarella Loaf

No. of Servings: 6 Oven Temp.: 400°
Container Size: cookie sheet

1 long loaf Italian bread
1 - 16 oz. pkg. Mozzarella cheese
1/2 C olives
1-1/2 tsp. oregano

Preheat oven. Cut bread crosswise into 1 inch slices, being careful not to cut through bottom crust. Cut cheese into 1/4 inch slices. Place cheese and olives between bread slices. Place bread on cookie sheet and bake about 15 minutes or until cheese melts. Sprinkle loaf with oregano. With sharp knife divide loaf into slices by cutting through bottom crust. Serve immediately.

Nut Bread

No. of Servings: 1 loaf — Oven Temp.: 350°

Container Size: loaf pan

1/2 C shortening
2/3 C sugar
2 eggs, beaten
1/2 C buttermilk
2-1/4 C flour
1 tsp. baking soda
1/2 tsp. salt
1 tsp. vanilla
2/3 C chopped nuts

Cream together shortening and sugar. Add beaten eggs and buttermilk. Sift dry ingredients together. Add to creamed mixture; then blend in vanilla and nuts. Bake in lightly greased loaf pan in preheated oven for 1 hour or until toothpick inserted in center of loaf comes out dry.

Nutty Wild Rice Bread

No. of Servings: 1 loaf — Oven Temp.: 325°

Container Size: 8" x 3" x 2-1/2" loaf pan

1/4 C unsalted butter, softened
1/4 C honey
2 eggs
1-1/3 C cooked wild rice
1/2 C chopped pecans
1-1/4 C whole wheat flour
1 tsp. baking powder
1 tsp. salt
1/4 tsp. ground cloves
1/4 tsp. ground mace
3/4 C milk

Cream butter and honey in large mixer bowl. Beat in eggs, one at a time, until smooth. Stir in rice and nuts. Mix flour, baking powder, salt, cloves and mace in small bowl. Stir flour mixture one-third at a time, alternating with milk, into egg mixture just until combined. Pour into well greased loaf pan. Bake until wooden pick inserted in center is withdrawn clean, 55 to 60 minutes. Cool on wire rack 10 minutes. Remove from pan; cool completely.

Onion and Bacon Bread

No. of Servings: 1 loaf — Oven Temp.: 425°

Container Size: 8" square cake pan

3 slices bacon
2 C sliced onions
2 Tbls. chopped parsley
2 C biscuit mix
1/2 C milk
1 C sour cream
1 egg, slightly beaten
1/2 tsp. salt

Cook bacon until crisp, drain on paper towel. Crumble and save. Sauté onions in bacon fat until soft, not brown. Remove from heat, stir in parsley. Mix biscuit mix and milk, stir until blended. Spread in lightly greased cake pan. Spoon onion mixture on top. Blend sour cream, egg and salt in small bowl. Spoon over onion layer. Sprinkle with bacon; mix partially into cream. Bake for 25 minutes or until topping is set and begins to brown

Onion Shortbread

No. of Servings: 6-8 — Oven Temp.: 375°

Container Size: 9" x 9" pan

2 C Bisquick
2/3 C milk
4 Tbls. butter
1 egg, beaten slightly
2 C very thinly sliced onion
1/2 tsp. seasoned salt
1-1/2 C dairy sour cream

Make dough of Bisquick and milk. Pat this into greased pan. Sauté the onion rings in butter for 5 minutes. Spread them over dough. Combine sour cream and egg; pour over onions. Bake about 25 minutes. Serve immediately. This can be made ahead of when it is to be served and baked at the time it is to be used. This is used as an accompanying side dish.

Overnight Coffee Cake

No. of Servings: 15 Oven Temp.: 350°
Container Size: 13" x 9" x 2" pan

3/4 C soft oleo
1 C sugar
2 eggs
1 - 8 oz. sour cream
2 C flour
1 tsp. baking powder
1 tsp. soda
1/2 tsp. salt
1 tsp. nutmeg
3/4 C brown sugar
1/2 C walnuts
1 tsp. ground cinnamon

Combine oleo and sugar, cream. Add eggs and sour creamed mixture, mixing well. Combine dry ingredients. Add to mixture. Add nuts. Pour into greased and floured pan. Cover. Chill overnight, uncovered. Bake 35 to 40 minutes.

Peanut Butter Bread

No. of Servings: 1 loaf Oven Temp.: 350°
Container Size: 5-1/4" x 3" x 1-1/4" bread pan

1 C rolled oats
1 C buttermilk
1/2 C brown sugar
1/2 C shortening
1 egg
2 Tbls. molasses
1/4 C peanut butter
1 C all-purpose flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1/2 C peanuts, chopped

Pour buttermilk over rolled oats and allow to set for 1 hour. Cream sugar and shortening. Add egg, molasses and peanut butter. Mix well. Add dry ingredients and peanuts with rolled oat mixture. Blend well together. Bake in greased and lightly floured bread pan. Bake in preheated oven for 1 hour. Allow to cool 10 minutes. Remove from pan and continue to cool.

Pepperoni Bread

No. of Servings: 1 loaf Oven Temp.: 375°

Container Size: 9" x 5" loaf pan

1 loaf frozen bread dough
1/2 C grated American cheese
1/2 C grated brick cheese
1/4 C grated Mozzarella cheese
1 egg beaten
1/3 C grated Parmesan cheese
1/2 - 4 oz. package sliced pepperoni

Let dough rise according to package directions. Spread out to 1/2" thick rectangle. Spread egg over dough. Spread with Parmesan cheese. Lay pepperoni slices on top. Sprinkle other cheese over and top with additional parmesan. Roll up and seal sides. Place seam side down in greased loaf pan and let rise 45 minutes. Bake 35 minutes. Remove and brush with melted butter.

Pineapple-Coconut Bread

No. of Servings: 1 loaf Oven Temp.: 350°

Container Size: loaf pan

3/4 C sugar
1/4 C butter or margarine, softened
2 eggs
1 C undrained, crushed pineapple
1/2 C grated coconut
2 C all-purpose flour
1 Tbls. baking powder
1/2 tsp. salt

Preheat oven. Grease loaf pan. In bowl, beat sugar, butter and eggs until smooth and creamy. Stir in pineapple and coconut. Combine flour, baking powder and salt; stir into creamed mixture. Pour into greased loaf pan. Bake. Turn out onto rack to cool.

Pineapple Sausage Oven Pancakes

No. of Servings: 6

Oven Temp.: 400°

1 egg, slightly beaten
2/3 C milk
2 Tbls. butter or margarine, melted
1 C flour
1 Tbls. sugar
2 tsp. baking powder
1/4 tsp. salt
1/4 tsp. ground nutmeg
1 - 8 oz. can sliced pineapple, drained and chopped
1 - 8 oz. pkg. brown 'n serve sausage links, halved lengthwise
1 Tbls. sugar
1/4 tsp. ground cinnamon

In mixing bowl, combine egg, milk and butter. Stir together flour, the first 1 tablespoon sugar, the baking powder, salt and nutmeg. Stir into liquid ingredients, just until moistened. Stir in pineapple. Spread in a greased baking dish. Arrange sausage on top. Sprinkle with a mixture of remaining sugar and cinnamon. Bake 18 to 20 minutes or until done. Cut into squares.

Potato Pancakes

No. of Servings: 10-12

6 strips bacon
1 - 12 oz. pkg. frozen shredded hash brown potatoes
3/4 C pancake mix
1 tsp. minced onion
1 C milk
1 egg
1 Tbls. melted or liquid shortening

Pan-fry bacon in a skillet. Remove bacon from skillet; drain and crumble. Reserve bacon drippings. Sauté frozen potatoes in bacon drippings over medium heat about 5 minutes, separating potatoes with a fork. Place pancake mix, minced onion, milk, egg and shortening in bowl. Stir until batter is fairly smooth. Stir in crumbled bacon and sautéed potatoes. For each pancake, pour about 1/4 cup batter onto lightly greased preheated griddle. Spread to form pancakes about 4" in diameter. Bake to a golden brown, about 4 minutes per side. Turn only once. Serve with apple butter.

Poppy Seed Bread

No. of Servings: 2 loaves Oven Temp.: 350°
Container Size: standard size loaf pans

3 C flour
1-1/2 tsp. salt
1-1/2 tsp. baking powder
2-1/4 C sugar
3 eggs
1-1/2 C milk
1 C plus 2 Tbls. oil
3 Tbls. poppy seed
1-1/2 tsp. vanilla
1-1/2 tsp. almond flavoring
1-1/2 tsp. butter flavoring

Sift flour, baking powder and salt. Add remaining ingredients in order given. Beat 2 minutes with electric mixer. Pour batter into greased and floured pans. Bake for 55 minutes. Glaze while hot.

Glaze: 1 cup confectioner's sugar, 1/2 teaspoon butter flavoring, 1/2 teaspoon almond flavoring, 1/2 teaspoon vanilla and 1/4 cup orange juice. Mix together and spread over hot bread with pastry brush.

Pumpkin Date Muffins

No. of Servings: 12 muffins Oven Temp.: 400°
Container Size: muffin tin

1-1/2 C all-purpose flour
2/3 C sugar
2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. mace
1/2 C chopped dates
2/3 C milk
1/2 C canned pumpkin
1/2 stick margarine, melted
1 egg

Combine flour, sugar, baking powder, salt, cinnamon and mace in a mixing bowl.Stir in dates. Beat milk, pumpkin, margarine and egg in small bowl. Add to dry ingredients and stir just until dry ingredients are moistened, about 25 strokes. Fill 12 buttered muffin cups about 2/3 full. Bake 20 to 25 minutes.

Quick Cinnamon Rolls

(biscuit dough)

Oven Temp.: 350° Container Size: oblong cake pan or casserole

2 C flour
2 tsp. baking powder
1/2 tsp. salt
1/4 C sugar
1/2 tsp. cinnamon
5 Tbls. shortening
1 tsp. vanilla
2/3 C milk

1/2 C raisins, chopped dates, or dried apricots
5 Tbls. margarine
4 Tbls. brown or white sugar
1 tsp. cinnamon
2 Tbls. oleo
5 Tbls. brown sugar
1/2 tsp. vanilla

Sift together the flour, baking powder, salt, sugar, cinnamon, into bowl. Cut in shortening until resembles cornmeal. Put in vanilla and enough milk to make a soft dough. Add fruit. Finish adding milk. Knead lightly. Roll into 9 inch x 13 inch rectangle. Spread margarine on dough. Sprinkle with brown or white sugar, and cinnamon. Roll up like jelly roll and cut in 1 inch pieces. Have pan prepared with oleo, brown sugar, vanilla which has been stirred together and melted in pan in oven. Place dough pieces in pan. Bake for 20 minutes or until brown. Serve warm.

Quick Mince Meat Bread

No. of Servings: 1 loaf Oven Temp.: 350°

Container Size: loaf pan

2 Tbls. margarine, melted
2 C biscuit mix
1 - 22 oz. can mince meat

1 egg, beaten
1 C chopped nuts

In large bowl, combine all ingredients. Mix well to blend. Spoon batter into greased loaf pan. Bake 45 minutes, or until knife inserted in center comes out clean.

Raisin Coffee Break Crescents

No. of Servings: 16 Oven Temp.: 425°

Container Size: baking sheet

2 C flour, sifted
3 tsp. baking powder
1 tsp. salt
1 Tbls. sugar
1/2 C shortening
1 egg
1/2 C milk
3 Tbls. melted butter or margarine
1/4 C brown sugar, firmly packed
1 C raisins

Resift flour with baking powder, salt and sugar. Cut in shortening. Add beaten egg and milk, stirring to a moderately soft dough. Divide in half and roll each to an 8 inch or 9 inch round. Spread rounds with melted butter; then sprinkle with brown sugar and raisins. With a sharp knife cut each circle into 8 wedges. Starting from outside edge, roll up each triangle to its point. Place on greased baking sheets, curving pointed ends into crescent shape. Bake for 15 minutes, remove from oven and frost with coffee glaze.

Coffee Glaze: Combine 1 cup sifted confectioner's sugar with 1/2 teaspoon instant coffee. Add a few drops of water to make moderately thin glaze.

Red Cornbread

No. of Servings: 8 Oven Temp.: 375°

Container Size: 10" baking dish

1-1/2 C flour, sifted
3-1/2 tsp. baking powder
3 Tbls. sugar
1 tsp. salt
3/4 C cornmeal
1/3 C shortening, melted
1 egg, well beaten
1-1/4 C tomato juice
1-1/2 C chili powder

Sift flour with baking powder, sugar, salt and chili powder. Add cornmeal and mix. Combine egg, tomato juice and melted shortening; add flour mixture and blend. Pour into baking dish. Bake 25 to 30 minutes.

Rhubarb Bread

Oven Temp.: 350° Container Size: 2 loaf pans

1-1/2 C brown sugar, packed
2/3 C cooking oil
1 egg
1 tsp. salt
1 C sour milk
1 tsp. vanilla
1-1/2 C diced rhubard
2-1/2 C unsifted flour
1 tsp. soda
1/2 C nuts, chopped

Mix ingredients in order given. Divide dough and put into two greased and floured loaf pans. Bake for 40 minutes.

Rhubarb Quick Bread

No. of Servings: 2 loaves Oven Temp.: 350°
Container Size: 8-1/2" x 4-1/2" loaf pans

1-1/2 C brown sugar
2/3 C vegetable oil
1 egg
1 C buttermilk
1 tsp. soda
1 tsp. vanilla
1 tsp. salt
2-1/2 C all-purpose flour
1-1/2 C thinly sliced rhubarb (fresh or frozen)
1/2 C nuts, chopped

Topping:
1/2 C sugar
1 Tbls. melted margarine or butter

Measure sugar, oil and egg into mixing bowl and beat well. Combine buttermilk, soda, salt and vanilla. Add to creamed mixture alternately with flour. When well mixed, fold in the rhubarb and nuts. Pour into two greased and lightly floured loaf pans. Mix topping and place over tops of loaves. Bake in preheated oven for 60 minutes or test with a toothpick stuck in center of loaf. Pick should be dry when removed. Remove from pans and cool on wire rack. This bread freezes well and will stay fresh in refrigerator several weeks. Slice thin and make cream cheese sandwiches.

Rhubarb Strawberry Coffee Cake

No. of Servings: 15 Oven Temp.: 350°
Container Size: 13" x 9" x 2" baking dish

3 C all-purpose flour
1 C sugar
1 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
1 C butter or margarine
1 C buttermilk
2 eggs, slightly beaten
1 tsp. vanilla
3/4 C sugar
1/2 C all-purpose flour
1/4 C butter or margarine

In mixing bowl stir together the 3 cups flour, 1 cup sugar, soda, salt and baking powder. Cut in 1 cup butter or margarine to fine crumbs. Beat together buttermilk, eggs and vanilla; add to dry ingredients. Stir to moisten. Spread half the batter in greased dish. Spread cooled filling over batter. Spoon remaining batter in small mounds atop filling. Combine remaining sugar and flour. Cut in 1/4 cup butter to fine crumbs. Sprinkle crumbs over batter in dish. Bake 40 to 45 minutes.

Rhubarb Filling: 1 cup fresh or 1 pkg. frozen (13 oz.) unsweetened rhubarb, cut in 1 inch pieces, 1 - 16 oz. pkg. frozen sliced strawberries, sweetened and thawed, cook fruit covered, about 5 minutes. Add 2 tablespoons lemon juice. Combine 1 cup sugar and 1/3 cup cornstarch. Add to mixture and stir 4 to 5 minutes until thickened and bubbly. Cool.

Self-Rising Biscuits

No. of Servings: 16 Oven Temp.: 450°

1/3 C shortening
2 C self-rising flour
2/3 C milk

Cut shortening into flour with pastry blender until mixture resembles fine crumbs. Stir in just enough milk so dough leaves side of bowl and rounds up into a ball. Turn dough onto lightly floured board. Knead lightly 10 times. Roll or pat dough 1/2 inch thick. Cut with floured 2 inch biscuit cutter. Place on ungreased cookie sheet about 1 inch apart for crusty sides, touching for soft sides. Bake until golden brown, 10 to 12 minutes. Immediately remove from cookie sheet.

7-Up Pancakes

No. of Servings: about 8 - 4" pancakes

1 egg
1 Tbls. melted shortening or salad oil
1 C 7-Up
1 C buttermilk pancake mix

Beat egg well. Add melted shortening and half of 7-Up, blend. Stir in pancake mix then add remaining 7-Up and mix until almost smooth. Pour onto hot, lightly greased griddle. Bake until lightly browned, turning only once.

Batter variations: Pecan; add 1/2 cup chopped pecans to batter. Blueberry; gently fold in 1/2 cup fresh or frozen blueberries, drained. Pineapple; gently fold in 1/2 cup well-drained, canned crushed pineapple, and a dash of cloves.

Serving suggestions: Apple Topped; on the center of each pancake place a spoonful of warmed, canned apple pie filling, roll up and dust with powdered sugar. Strawberry Stacks; spread pancakes with softened butter. Using 3 pancakes per serving, stack them in alternating layers with thawed frozen sliced strawberries (one 12 oz. package makes 4 servings). Top with whipped or dairy sour cream.

Souffle Pancakes

3 eggs, separated
1 Tbls. sugar
1/4 C flour
1/2 C sour cream
1/4 tsp. salt

Beat egg yolks well. Add sour cream, sugar, flour and salt. Fold in stiffly beaten egg whites. Cook on griddle, dropping by small spoonfuls. Brown on both sides. Serve with preserves, melted butter and powdered sugar.

Sourdough Pancakes No. 1

No. of Servings: 5-1/2 dozen small pancakes Griddle Temp.: 400°

2 C flour
2 C starter
1 C milk
2 eggs beaten
1/4 C sugar
1/4 C oil
1 Tbls. baking powder
1 tsp. salt
1 tsp. baking soda

Measure flour, starter and milk into large mixing bowl (not metal). Beat until smooth. Cover loosely with waxed paper and let stand in a warm place (80° to 85°) at least 18 hours. Add remaining ingredients and stir until smooth. Bake on lightly greased preheated griddle, using one tablespoon for each pancake.

Sourdough Pancakes No. 2

No. of Servings: 12 - 4" pancakes Griddle Temp.: 325°

1 C all-purpose flour
1 C buttermilk, heated to 100°
1/4 C Basic Sourdough Starter, room temperature
2 Tbls. sour cream
1/2 tsp. baking soda
1 egg, beaten
2 Tbls. oil
1 Tbls. sugar
1/4 tsp. salt

Combine flour, buttermilk and starter in medium bowl and blend well. Cover and refrigerate overnight. Mix sour cream with baking soda and blend into buttermilk mixture. Stir in remaining ingredients, blending thoroughly. Let stand 10 minutes. Meanwhile, preheat griddle, grease lightly. Drop batter by spoonfuls onto griddle and cook until browned on both sides, turning once. See Sourdough Starter.

Sourdough Starter

2 C enriched flour
1 pkg. dry yeast
2 C warm water

Combine ingredients in large mixing bowl (not metal). Mix together until well blended. Let stand uncovered in warm place (80° to 85°) for 48 hours, stir occasionally. Stir well before use. Pour out required amount and replenish remaining starter by mixing in 1 cup each flour and warm water. Let stand uncovered in warm place a few hours until it bubbles again before covering loosely and refrigerating. Use and replenish every two weeks.

Southern Gal Biscuits

No. of Servings: 8 Oven Temp.: 450°
Container Size: cookie sheet, greased

2 C flour sifted
4 tsp. baking powder
1/2 tsp. cream of tartar
1/2 tsp. salt
2 Tbls. sugar
1/2 C shortening
1 egg unbeaten
2/3 C milk

Sift flour, baking powder, salt, sugar and cream of tartar into bowl. Add shortening to flour mixture, blend until of cornmeal-like consistency. Pour milk into flour mixture, slowly. Add the egg. Stir to a stiff dough. Knead 5 times. Roll to 1/2" thickness; cut with 1-1/2" cutter. Bake 10 to 15 minutes.

Spicy Pumpkin Pancakes

No. of Servings: 2 dozen 3"-4" pancakes

2 C flour unsifted
2 Tbls. sugar
4 tsp. baking powder
1 tsp. each salt and cinnamon
1-1/2 C milk
1 C canned pumpkin
4 eggs, separated
1/4 C butter or margarine, melted

Sift together into a large bowl, the flour, sugar, baking powder, salt and cinnamon. Combine the milk, pumpkin, egg yolks and butter, pour into the dry ingredients and stir just until blended. Beat egg whites until stiff; fold into batter. Preheat griddle, grease lightly if necessary. Pour on batter, about 1/4 cup at a time. Cook until top is bubbly and dry and bottom deeply browned. Turn and cook other side until brown.

Hot Cider Syrup: In a small sauce pan, combine 3/4 cup apple cider, 1/2 cup brown sugar, firmly packed, 1/2 cup light corn syrup, 2 tablespoons butter or margarine, 1/2 teaspoon lemon juice and 1/8 teaspoon each cinnamon and nutmeg. Bring mixture to a boil, reduce heat and simmer, uncovered for 15 minutes or until syrupy. Serve warm. Makes about 1-1/4 cups.

Strawberry Bread Dianna

Oven Temp.: 350° Container Size: loaf pan, 7-1/2" x 4" or mini pans

2 C sugar
4 eggs
1 C oil
1 tsp. soda
1 tsp. salt
3 C flour
2 - 10 oz. pkgs. frozen strawberries, thawed

Mix all ingredients together adding strawberries last. Save 1/2 cup out for topping. Mix well. Bake in three loaf pans or 6 mini pans for 45 minutes for larger loaves and slightly less for mini pans. Check by testing with pick.

Butter Topping: 1 - 8 oz. pkg. cream cheese, 1/2 cup strawberries. Soften cheese and whip in strawberries till mixed well. Frost tops of bread with topping or use as a butter when sliced.

Strawberry Nut Bread

No. of Servings: 2 loaves Oven Temp.: 350°
Container Size: loaf pans

1 tsp. baking soda
1 tsp. salt
1 Tbls. cinnamon
2 C sugar
4 eggs, beaten
1-1/4 C oil
2 C thawed, sliced, frozen strawberries

Combine dry ingredients. Add eggs, oil, strawberries and pecans. Stir just until all the ingredients are moistened. Spoon batter into 2 well greased loaf pans. Bake 60 to 70 minutes or until done. Cool in pan for 5 minutes. Remove to wire rack to cool.

Swedish Coffee Cake

No. of Servings: 10 Oven Temp.: see directions
Container Size: jelly roll pan (15-1/2" x 10-1/2" x 1")

1 C water
1/2 C butter

Butter Frosting:
1/4 C butter
2 C sifted confectioner's sugar

1 C flour
4 eggs
1/8 tsp. salt
3 Tbls. milk
1 tsp. almond flavoring

Boil water and butter. Take off burner and stir in flour quickly. Beat in eggs one at a time until smooth. Spread batter on buttered jelly roll pan. Bake 400° for 15 minutes or 375° for 25 minutes. Turn off oven, open to cool. Frost with butter frosting. Do not substitute flavoring.

Sweet Potato Nut Bread

No. of Servings: 2 loaves and 8 muffins Oven Temp.: 375°
Container Size: 9" x 5" x 3" loaf pan

2-2/3 C sugar
1/2 C soft butter or margarine
1/2 C vegetable shortening
4 eggs
2 C cold, mashed sweet potatoes
3-1/2 C all-purpose flour
1 tsp. salt
1 tsp. cinnamon
1-1/2 tsp. nutmeg
2 tsp. baking soda
1 C chopped nuts
2/3 C cold, strong coffee

Cream butter, shortening and sugar. Add eggs, one at a time, mixing well after each addition. Blend in sweet potatoes. Sift together dry ingredients. Add nuts. Stir dry ingredients into creamed mixture alternately with cold coffee. Pour batter into 2 greased and floured loaf pans and 8 greased muffin pans. Bake loaves for 1 hour and muffins for 25 minutes. Allow to cool in pans about 10 minutes. Turn out and continue to cool on racks. Breads may be frozen if properly packaged.

Syrian Bread

No. of Servings: 18 pita breads

Oven Temp.: 425°

2-1/2 C warm water (105° to 115°F)
2 pkgs. dry yeast
1/2 tsp. sugar
1/2 tsp. salt
5 C whole wheat flour
2 C unbleached white flour

Stir water, yeast, sugar and salt to dissolve. Let stand until foamy and proofed, about 10 minutes. Thoroughly blend flours in another bowl. Remove 1 cup and set aside. Add remaining flour 1 cup at a time to yeast mixture, blending well (dough will be soft). Lightly sprinkle some of the reserved flour onto dry work surface. Knead dough 10 minutes, adding flour as necessary but reserving at least 1/2 cup. Divide dough into 18 pieces. Roll each into a ball, then in flour. Flatten each piece into circle about 6 inches in diameter and 1/4" thick. Sprinkle baking sheets with flour and place breads 2" apart on sheets. Cover with towel and set in warm area 20 minutes. Dough rises only slightly. Bake pitas until puffed and golden brown, about 10 minutes. Split and stuff.

Toasted Coconut Tea Bread

Oven Temp.: 350°

Container Size: 9" x 5" loaf pan

1 C sugar
3 C sifted all-purpose flour
3 tsp. baking powder
1 tsp. salt
1-1/3 C flaked coconut, toasted*
1 Tbls. grated orange rind
1 egg, beaten
1-1/2 C milk
1 tsp. vanilla

Sift flour with baking powder, salt and sugar. Stir in toasted coconut and grated orange rind. Beat egg until foamy; mix with milk and vanilla. Stir liquids into dry ingredients and mix thoroughly, but do not beat. Pour into greased loaf pan. Bake 1 hour and 10 minutes. Cool. Cut in thin slices and spread lightly with butter.

***To Toast Coconut:** thinly spread in shallow pan. Place in oven and heat until lightly browned; about 7 to 12 minutes. Stir to toast evenly.

Viennese Sugar Twists

No. of Servings: 3-1/2 dozen
Oven Temp.: 350°
Container Size: cookie sheet

1 C granulated sugar
3/4 C butter
1 egg
1 egg yolk
1 tsp. vanilla
1/4 tsp. salt
2 C flour
1 C finely ground blanched almonds

Cream together sugar, butter, egg and egg yolk. Beat in vanilla and salt. Stir in flour until well blended. Mix in almonds. Dough will be stiff. Break off about a tablespoon of dough. Roll on slightly floured board to 10 inches long and about 1/4 inch thin. Shape into a pretzel. Bake on greased cookie sheet 10 to 12 minutes. Sprinkle with sugar.

Weight Watchers "Legal" Pancakes

No. of Servings: 1

1 slice white bread
1 egg
1 Tbls. skim milk
1/4 tsp. vanilla extract
2 tsp. artificial sweetener

Combine all ingredients in blender and blend until smooth. Pour into non-stick pan and brown on both sides. Serve with fruit topping.

Whole Wheat Black Forest Ring

No. of Servings: 12-14 Oven Temp.: 325°

1 C cake flour
1 C whole wheat flour
1-1/2 Tbls. baking powder
1/4 tsp. baking soda
1/2 tsp. ground cinnamon
1/4 tsp. ground nutmeg
1/4 tsp. salt
3 oz. semisweet chocolate, cut into 1/2" pieces
3 eggs, room temperature
1/2 C unsalted sweet butter melted, hot
1/2 C sugar
1/2 C packed brown sugar
1/2 C orange juice
1/2 tsp. vanilla
1 C walnuts
1 C drained canned pitted dark sweet cherries

Heat oven. Combine cake flour, whole wheat flour, baking powder, soda, cinnamon, nutmeg and salt in dry food processor container fitted with metal blade; process with 2 five-second on/off turns. Transfer to waxed paper.

Process chocolate in dry food processor container until grated medium fine, about 15 seconds; transfer to waxed paper.

Process eggs in food processor container fitted with metal blade, adding butter in thin stream within 10 seconds; process 15 seconds. Process gradually adding sugar and brown sugar within 12 seconds; process 20 seconds. Scrape down side of container. Process 20 seconds. Process, gradually adding orange juice and vanilla, just until mixed. Scrape down side of container.

Add half the flour mixture and the walnuts to egg mixture; process with 5 half-second on/off turns. Scrape down side of container. Add remaining flour mixture, the grated chocolate and the cherries; process with 7 or 8 half-second on/off turns just until flour is mixed into batter.

Pour batter into butter 8 cup ring mold. Bake until wooden pick inserted in center is withdrawn clean, about 45 minutes. Cool on wire rack 1 hour. Remove from pan. Cool to room temperature. Sift powdered sugar over ring before serving.

Whole Wheat Corn Muffins

No. of Servings: 1-1/2 dozen

Oven Temp.: 400°

1 C sifted flour
1-1/2 tsp. baking soda
1 tsp. baking powder
1 tsp. ground cinnamon
1/2 tsp. ground cloves
1/2 tsp. ground nutmeg
1/2 tsp. salt
1 C whole wheat flour
3 eggs
1 C vegetable oil
1 C sugar
2 C corn
1 C chopped walnuts

Preheat oven. Sift flour, baking soda, baking powder, cinnamon, cloves, nutmeg and salt together; stir in whole wheat flour. Beat eggs, oil and sugar in large mixer bowl until smooth; stir in corn. Stir in flour mixture and nuts just until moistened. Spoon batter into well-buttered muffin cups, filling two-thirds full. Bake until tops are golden and sides begin to pull away from cups. 20 to 25 minutes. Remove from cups; cool.

Whole Wheat Doughnuts

No. of Servings: 2 dozen

2 eggs
3/4 C sugar
1 C sour cream
2 Tbls. butter, melted
1-1/2 C whole wheat flour
1 C flour
2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1/2 tsp ground nutmeg
1/4 tsp. ground mace
vegetable oil
cinnamon sugar

Beat eggs in large mixer bowl until foamy; gradually beat in sugar. Beat until light. Beat in sour cream and butter. Stir in whole wheat flour, flour, baking powder, baking soda, salt, nutmeg and mace (dough will be soft and sticky). Refrigerate covered until cold (about 30 minutes). Roll dough 1/2" thick on well floured surface. Cut out with 2-1/2" doughnut cutter. Let stand covered with towel 10 minutes. Pour 3" of oil into 3-quart saucepan. Heat oil over medium-high heat to 375°. Fry doughnuts 3 at a time, turning once, until golden on both sides, 2 to 3 minutes. Drain on paper towel. Sprinkle with cinnamon sugar.

Whole Wheat Nut Bread

No. of Servings: 1 loaf Oven Temp.: 350°
Container Size: 8-1/2" x 4-1/2" x 2-1/2" loaf pan

1 C sifted all-purpose flour
2 tsp. baking powder
1/4 tsp. salt
1/2 tsp cinnamon
1/4 tsp. nutmeg
1/4 tsp. allspice
1/2 C whole wheat flour
1/4 C butter or margarine
3/4 C sugar
2 eggs
2/3 C milk
1/2 tsp. vanilla
1/2 C chopped walnuts

Sift together dry ingredients. Stir in whole wheat flour. Cream together butter and sugar. Add eggs one at a time beating well after each addition. Add dry ingredients alternately with milk and vanilla to creamed mixture; beat smooth after each addition. Stir in nuts. Turn into greased loaf pan. Bake 55 minutes or until done. Cool 10 minutes. Remove from pan.

Whole Wheat Pancakes

No. of Servings: 14 - 4" pancakes

1/2 C flour
2 Tbls. sugar
1/2 tsp. salt
1/2 tsp. baking powder
3/4 tsp. baking soda
1 C whole wheat flour
1 egg
2 C buttermilk
2 Tbls. melted butter or oil

Mix dry ingredients together. Combine and heat the egg, buttermilk and shortening. Mix quickly into the dry ingredients — just barely moistened. May be lumpy. Bake on hot greased griddle, turning only once.

Whole Wheat Waffles

1-1/4 C sifted white flour
3/4 C whole wheat flour
3 tsp. baking powder
1/2 tsp. salt
2 Tbls. sugar
2 eggs, separated
1-1/4 C milk
1/3 C melted margarine

Sift white flour, baking powder, salt and sugar; add whole wheat flour (spoon lightly in cup to measure). Beat egg whites and set aside. Beat yolks and add milk. Add dry ingredients and beat until smooth. Fold in beaten egg whites leaving a few peaks. Pour into pre-heated waffle iron to bake.

Zucchini Muffins

No. of Servings: 2-1/2 dozen muffins

Oven Temp.: 350°

3 eggs
2 C sugar
1 C oil
1 tsp. vanilla
1 tsp. cinnamon
1 tsp. salt
1 tsp. soda
1/4 tsp. baking powder
2 C grated zucchini
3 C sifted flour
1 C chopped nuts

Beat eggs until foamy; add sugar, oil, vanilla, cinnamon, salt, baking powder, zucchini, flour and nuts. Mix well. Spoon batter into paper cup lined muffin tins about 2/3 full. Bake for about 35 minutes.

Zucchini Pecan Bread

No. of Servings: 1 loaf Oven Temp.: 300°
Container Size: 7 cup terrine loaf pan or 9" x 5" loaf pan

1 C flour
1/2 C whole wheat flour
1-1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. ground cinnamon
1/4 tsp. salt
1 medium zucchini, ends trimmed
2 eggs, at room temperature
1/2 C vegetable oil
1 C plus 2 Tbls. sugar
1/4 C plain yogurt
1 tsp. vanilla
1 C pecans

Combine flour, whole wheat flour, baking powder, baking soda, cinnamon and salt in dry food processor container fitted with metal blade; process with 2 five-second on/off turns. Transfer to waxed paper.

Cut zucchini into even lengths to fit upright in food chute. Shred zucchini with shredding disc; transfer to waxed paper.

Process eggs in food processor container fitted with metal blade, adding oil within 15 seconds; process 15 seconds. Process, gradually adding 1 cup of the sugar within 12 seconds; process 20 seconds. Scrape down side of container. Add zucchini, yogurt and vanilla. Process with 2 one-second on/off turns. Add half the flour mixture and the pecans. Process with 5 half-second on/off turns. Add remaining flour mixture; process with 5 or 6 half-second on/off turns just until flour is mixed into batter.

Pour batter into oiled loaf pan; sprinkle with remaining sugar. Bake until wooden pick inserted in center is withdrawn clean, about 1 hour 25 minutes. Cool on wire rack 30 minutes; remove bread from pan; cool to room temperature. Refrigerate wrapped in plastic wrap overnight before serving.

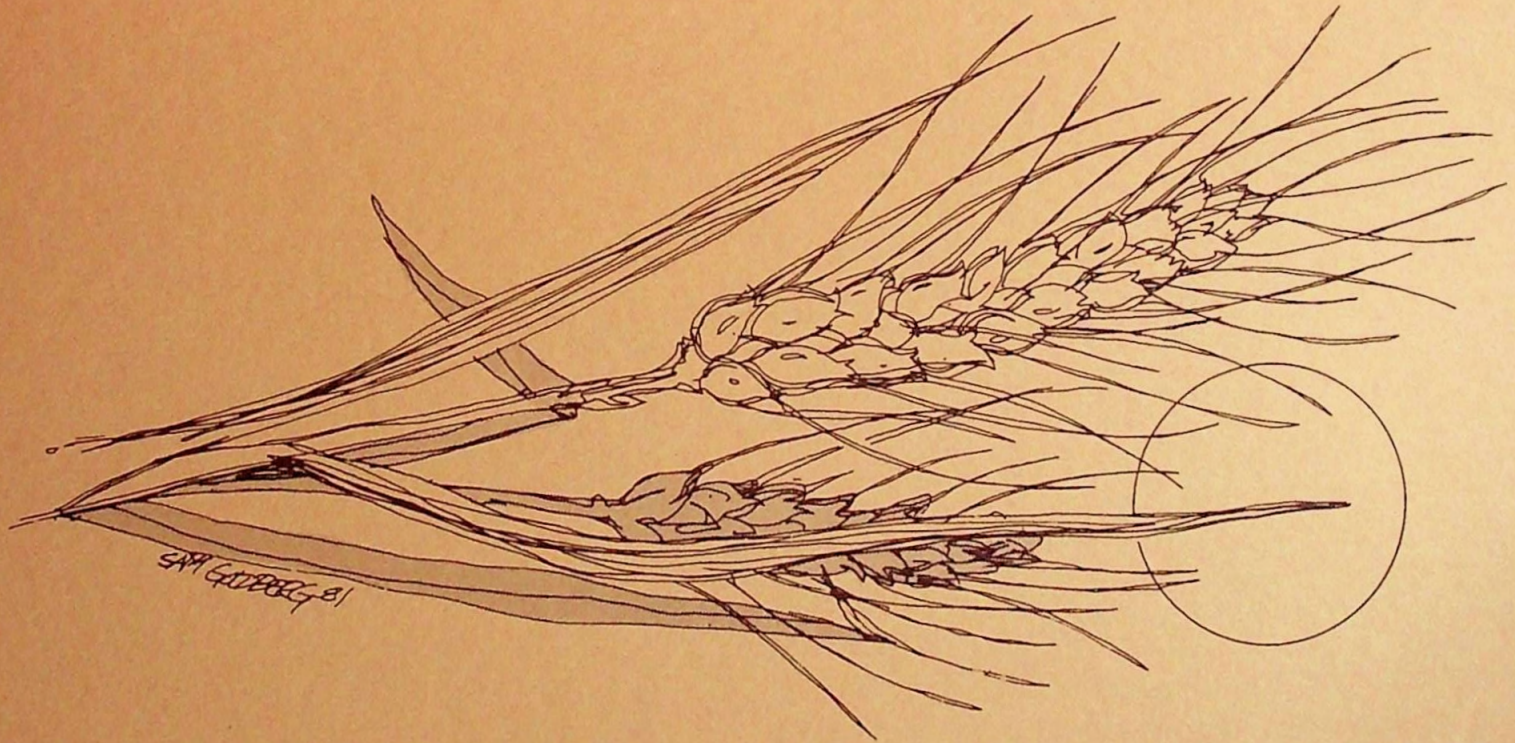
Zucchini Pineapple Loaves

Oven Temp.: 350°

Container Size: 2 - 9" x 5" loaf pans

3 eggs
3 C unsifted flour
1 C salad oil
2 C sugar
2 tsp. vanilla
2 C shredded unpeeled zucchini
1 - 8 oz. can crushed pineaple, drained
2 tsp. soda
1 tsp. salt
1 tsp. 1/2 tsp. baking powder
1-1/2 tsp. cinnamon
1/2 tsp. nutmeg
1 C raisins
1 C chopped walnuts

Beat eggs with mixer. Add salad oil, sugar and vanilla. Continue beating until mixture is thick and foamy. With spoon fold in zucchini. Add pineapple. Combine flour, soda, salt, baking powder, cinnamon and nutmeg. Add dry ingredients to egg mixture. Gently stir in raisins and nuts. Divide batter into 2 greased and floured pans. Bake for 1 hour. Cool in pans 10 minutes; turn out on wire racks to complete cooling.



Breads, Sweet Breads

Almond Puffs

No. of Servings: 16-20 Oven Temp.: 375°
Container Size: medium muffin pans

3/4 C warm water (110°-115°)
1 pkg. (1/4 oz.) active dry yeast
1/4 C sugar
1 tsp. salt
2-1/4 C sifted flour
1 egg
1/4 C shortening or butter
2/3 C chopped blanched almonds
3 Tbls. sugar

In mixing bowl dissolve yeast in water. Add sugar, salt and about half the flour. Beat thoroughly 2 minutes. Add egg and shortening. Gradually beat in remaining flour until smooth. Mix in 1/3 cup of the almonds. Spoon into greased medium muffin pans, filling each 1/2 full. Sprinkle tops with mixture of remaining almonds and 3 tablespoons sugar. Cover. Let rise in warm place (85° until double in bulk) about 50 to 60 minutes. Bake 15 to 20 minutes.

Apricot Loaf

No. of Servings: 2 loaves Oven Temp.: 375°
Container Size: baking sheet

3/4 C water
1 pkg. hot roll mix
1 egg
2 Tbls. margarine, melted
confectioner's sugar icing, optional
1/2 C apricot preserves
1/3 C margarine, softened
1/3 C chopped blanched almonds, toasted

In the 3/4 cup warm water, soften yeast from hot roll mix as directed on package; stir in half of the roll mix. Beat in egg and the melted margarine. Stir in remaining roll mix. Cover; let rise in warm place till double, about 1 hour. On lightly floured board, knead about 1 minute. Divide dough in half; cover; let rest 5 minutes. Roll each half to a 9 inch square. Place on greased baking sheet. Combine apricot preserves, softened margarine and the almonds, spread in a 3 inch strip down center of each square of dough. With kitchen shears, snip sides toward center in strips 3 inches long and 1 inch wide. Fold strips over filling, alternating from side to side. Cover; let rise in warm place till almost double, about 45 minutes. Bake in moderate oven for 20 minutes or until done. Cool slightly; drizzle with confectioner's sugar icing. (If desired, leave 1 loaf unfrosted and freeze to use later).

Bubble Bread

No. of Servings: 8 Oven Temp.: 350°

Container Size: 12 C Bundt pan

1/2 C brown sugar
1/4 C margarine
1 pkg. frozen dinner rolls
1/2 C margarine, melted
1 C sugar
1 tsp. cinnamon

Melt brown sugar; margarine and pour into bottom of Bundt pan, arrange nuts and maraschino cherries, if desired. Melt 1/2 cup margarine, roll 1 pkg. frozen dinner rolls in margarine then in sugar mixture (1 cup sugar, 1 teaspoon cinnamon). Arrange in Bundt pan, let rise overnight. Bake for 30 minutes.

Bubble Loaf

No. of Servings: 1 loaf Oven Temp.: 375°

1 - 13-3/4 oz. box hot roll mix
3/4 C warm water (110°-115°)
1 egg
2 Tbls. taco seasoning mix
3 Tbls. cornmeal
2 Tbls. sesame seed
2 Tbls. chopped green pepper
2 Tbls. finely chopped pitted ripe olives
2 Tbls. finely chopped pimento, drained
1/4 C butter or margarine, melted

In large bowl dissolve yeast from hot roll mix in the warm water according to package directions; stir in the egg. In another bowl combine the flour mixture from roll mix and the taco seasoning mix; add to liquid mixture and stir until well mixed. Knead dough 1 minute. Place dough in a greased bowl; turn once to grease surface. Cover; let rise in warm place until double in size (30-45 minutes).

In a small bowl combine the cornmeal and the sesame seed; set aside. In another bowl combine the chopped green pepper, olives and pimento. Divide dough into 24 pieces; shape each piece into a ball. Dip each ball in the melted butter then in the cornmeal mixture to coat. Arrange 12 of the balls in the bottom of a greased 6-1/2 cup metal ring mold. Sprinkle the green pepper mixture evenly over rolls in mold. Place the remaining balls over filling in mold. Cover; let rise in a warm place until double (about 45 minutes). Bake for 15 minutes; cover with foil to prevent overbrowning. Bake 5 to 10 minutes longer or until golden brown. Immediately turn out of pan.

Chocolate Cinnamon Buns

No. of Servings: 12 rolls — Oven Temp.: 375°
Container Size: 9" square pan

3/4 C warm water
1 pkg. active dry yeast
1/4 C shortening
1 tsp. salt
1/4 C sugar
1 egg
1/3 C cocoa
2-1/4 C sifted flour
1 Tbls. soft margarine
1-1/2 tsp. cinnamon
3 Tbls. sugar

Dissolve yeast in mixing bowl. Add shortening, salt, sugar, egg, cocoa, 1 cup flour. Beat 2 minutes, medium speed on mixer. Scrape sides of bowl. Stir in remaining flour; blend well. Cover with cloth and let rise in warm place until double in bulk, about 1 hour. Stir down by beating 25 strokes. Turn soft dough out on well floured board. Roll into rectangle 12 inch by 9 inch. Spread with margarine; sprinkle with cinnamon sugar mixture. Roll up beginning at wide side. Cut 12 pieces. Place in greased pan. Let rise until double, about 40 minutes. Bake 25 minutes. Remove from pan and frost immediately with powdered sugar icing (3/4 cup powdered sugar moistened with milk to spreading consistency).

Cinnamon Swirl Bread

No. of Servings: 2 loaves — Oven Temp.: 350°
Container Size: 2 - 9" x 5" x 3" loaf pans greased

1 C milk, scalded
1/4 C butter or margarine
1/4 C sugar
1 tsp. salt
1 pkg. yeast
1/4 C lukewarm water
5 C sifted flour
2 eggs
melted butter
1/3 C sugar
1 Tbls. ground cinnamon

Glaze:
1 C sifted powdered sugar
4 tsp. milk
1/2 tsp. vanilla

Combine milk, butter, 1/4 cup sugar, and salt in large mixing bowl. Cool to lukewarm. Dissolve yeast in water. Add yeast to lukewarm mixture. Add 2 cups flour and beat well. Blend in eggs. Add remaining flour to make a soft dough. Turn dough into floured surface and knead until smooth (about 8 minutes). Place dough in greased bowl and let rise until doubled. Divide dough in half. Roll each half into 8 inch x 10 inch rectangle. Brush with melted butter. Sprinkle with 1/2 of the

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Cinnamon Swirl Bread

(Continued from page 171)

combined sugar and cinnamon. Roll up like jelly roll. Place seam side down in loaf pan. Repeat with other half of dough. Let rise till double. Bake for 30 minutes or until done. Cool well. Drizzle with glaze.

Glaze: Combine ingredients, beat well.

Cinnamon Swirl Loaf

No. of Servings: 2 loaves — Oven Temp.: 375°

Container Size: 2 - 9-1/2" x 5" x 3" loaf pans

1 pkg. active dry yeast or 1 cake compressed yeast
1/4 C water
2 C milk, scalded
1/2 C sugar
1/2 C shortening
2 tsp. salt
7-1/2 to 8 C sifted all-purpose flour
2 eggs
3/4 C sugar
1-1/2 Tbls. cinnamon
soft butter

Soften active dry yeast in warm water (110°) or compressed yeast in lukewarm water (85°). Pour scalded milk over 1/2 cup sugar, the shortening, and salt; stir to dissolve sugar. Cool to lukewarm.

Add 3 cups of the flour; mix well. Stir in softened yeast and eggs; beat well. Add enough of remaining flour to make a soft dough. Turn out on lightly floured surface. Cover and let rise 10 minutes. Knead till smooth and elastic (8 to 10 minutes). Place in lightly greased bowl, turning once to grease surface. Cover and let rise in warm place till double (1-1/2 to 2 hours). Punch down and let rise again till almost double (about 1 hour). Punch down and divide dough in half. Cover and let rest 10 minutes. Roll each half in 15 inch x 7 inch rectangle, about 1/2 inch thick. Mix 3/4 cup sugar and cinnamon. Reserve 2 tablespoons mixture; sprinkle remainder over rectangles of dough. Sprinkle about 2 teaspoons of water over each; smooth with spatula. Roll each as for jelly roll, beginning with narrow side. Seal long edge. Place sealed edge down in 2 greased loaf pans. Let rise till almost double (45 to 60 minutes). Just before baking, brush loaves with soft butter and sprinkle with remaining cinnamon-sugar. Bake in moderate oven 35 to 40 minutes or till done. (if crust browns too fast, cover with aluminum foil last 5 to 10 minutes of baking). Turn out of pans and cool on rack.

Danish Sweet Rolls

No. of Servings: 2 dozen Oven Temp.: 400°
Container Size: cookie sheet, greased

1 C scalded milk, cooled
1/2 C warm water
1 pkg. yeast
3 eggs
1 Tlbs. salt
1 tsp. lemon extract
1 stick margarine
4-1/2 C flour
1/2 C sugar
melted butter

Mix margarine, eggs, sugar and lemon extract in bowl; beat well. Dissolve yeast in warm water, then add yeast mixture to milk. Add 2-1/2 cups flour and beat well with mixer. Add 2 cups flour and beat with spoon. Let rise and stir down 3 times. Chill dough overnight in refrigerator. Roll out on floured board, brush with melted butter, roll, cut and place 2" apart on greased cookie sheet. Let rise. Bake for 20 minutes.

Delicious Cake Mix Rolls

Oven Temp.: 375°

2-1/2 C lukewarm water
2 pkgs. yeast
1 box yellow cake mix (with pudding!)
1 tsp. salt
5 C flour

Glaze:
2 C powdered sugar
1 Tbls. milk
1 Tbls. melted butter
1 tsp. vanilla

Combine the lukewarm water and yeast, mix well. Add the yellow cake mix, salt and flour; mix well and knead. Let rise until double (may take several hours depending on temperature). Divide into 1/3's after dough has been kneaded (each third makes 12 rolls). Spread circle with melted butter, sugar and cinnamon (the more sugar and cinnamon, the tastier! Chopped nuts make it tasty too). Rolls as for cinnamon. Slice into 12 rolls. Sprinkle bottom of pan with melted butter and brown sugar for "gooey" rolls. Place rolls in greased pan. Let rise double. Pour a little cream on top and around rolls (not soupy). Bake for 20 minutes. If all dough in not used, may be refrigerated and used several days later.

Dutch Doughnuts

No. of Servings: 2-1/2 dozen

Skillet Temp.: 375°

1-1/2 C milk, scalded
1 env. plus 1 tsp. dry yeast
3 C flour
2 Tbls. sugar
1 tsp. salt
2 Tbls. chopped raisins
2 Tbls. chopped candied orange peel
1-1/2 tsp. grated lemon rind
2 eggs, beaten
vegetable oil
powdered sugar

Cool milk to lukewarm. Add yeast and let stand 5 minutes. Combine flour, sugar, salt, raisins, orange peel and lemon rind in a large bowl; stir. Add yeast mixture and eggs; stir until dough is smooth. Cover and let rise in a warm place until doubled in bulk. Stir dough down. Pour oil into a skillet to a depth of 1 inch. Drop dough by tablespoonsful into hot oil. Cook 5 to 7 minutes, turning once. Drain on paper towels; sprinkle with powdered sugar.

Garmisch Nut Stollen

No. of Servings: 2 loaves

Oven Temp.: 375°

2 Pkgs. active dry yeast
2 Tsp. sugar
1/3 C warm water (105°-115°)
1 C milk
1/2 C unsalted sweet butter
1 tsp. salt
2 eggs
2 egg yolks
2 Tbls. sugar
4-1/2 C flour
2 Tbls. unsalted sweet butter, melted
2 Tsp. grated lemon peel
1/4 tsp. ground cardamom
1/4 tsp. ground ginger
1/4 tsp. ground nutmeg
1 C raisins
nut filling
1 egg
1 Tbls. whipping cream
2 to 4 Tbls. sugar
white icing
1/2 C chopped walnuts

Nut Filling:
4 egg whites
1-1/2 C ground walnuts
1 C sugar
4 tsp. water
1/2 tsp. ground cinnamon

Dissolve yeast and 2 teaspoons sugar in water; let stand until bubbly, about 5 minutes. Heat milk in small saucepan until hot; remove from heat. Stir 1/2 cup butter and the salt into milk. Beat 2 eggs and the yolks in large mixer bowl. Gradually beat in 2 tablespoons sugar until thick and lemon colored. Beat in milk mixture and 2 cups of the flour until smooth. Beat in yeast mixture. Stir in melted butter, lemon peel,

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cardamom, ginger, nutmeg and remaining flour to form soft dough. Turn dough onto lightly floured surface; knead 5 minutes. Knead in raisins. Let rise covered in large greased bowl in refrigerator until doubled, 4 to 5 hours or overnight. Make nut filling. Remove dough from refrigerator; let stand covered 30 minutes. Place 24 inch x 12 inch piece foil on dampened surface; lightly flour foil. Roll dough on foil into 22 inch x 12 inch rectangle. Spread nut filling over dough, leaving 1 inch border on all sides. Mix 1 egg and the cream in small bowl. Brush border with part of the egg mixture. Loosely roll up dough beginning at long edge using foil to help turn dough. Pinch seam and ends to seal. Using long sharp knife, cut roll crosswise in half. Transfer pieces to floured well-greased baking sheets. Refrigerate 1 piece covered. Cut second piece lengthwise in half. Working quickly, twist halves together with sliced edges turned upward. Pinch ends together. Repeat with remaining piece. Let rise in cool place until doubled, about 45 minutes. Heat oven to 375°; bake stollen 15 minutes; brush with part of the egg mixture. Reduce oven temperature to 350°. Bake 10 minutes. Brush with remaining egg mixture; sprinkle with 2 to 4 tablespoons sugar. Bake until golden and nut mixture is set, 5 to 10 minutes. Cool 30 minutes. Make white icing. Drizzle over stollen; sprinkle with walnuts. Cool, refrigerate tightly wrapped up for 4 days. Serve.

Nut Filling: Combine all ingredients except 2 teaspoons of the water in saucepan. Cook, stirring over low heat until warm and sugar dissolves, about 10 minutes; remove from heat. Stir in remaining water. Cool to room temperature.

Glazed Orange Rolls

No. of Servings: 2 dozen — Oven Temp.: 375°

Container Size: 2-1/2" x 1-1/4" muffin pans

4-1/2 to 5-1/2 C unsifted flour
1/3 C sugar
1-1/2 tsp. salt
2 pkgs. active dry yeast
3/4 C water
1/2 C milk
1/4 C (1/2 stick) margarine
2 Tbls. orange juice
2 eggs (at room temp.)
3/4 C sugar
1 pkg. (8 oz.) pitted dates
2 Tbls. grated orange peel
melted margarine
1 C unsifted confectioner's sugar

In large bowl, thoroughly mix 1-1/2 cups flour, 1/3 cup sugar, salt and undissolved active dry yeast. In a saucepan, combine water, milk and 1/4 cup margarine. Heat over low heat until liquids are very warm, 120° to 130° (margarine does not need to melt). Gradually add to dry

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Glazed Orange Rolls

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ingredients. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and 1/2 cup flour. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Combine remaining 3/4 cup sugar, dates and grated orange peel. Punch dough down, divide in half. Roll each half to an 18 inch x 9 inch rectangle. Brush each rectangle with melted margarine. Evenly sprinkle each with 1/2 date mixture. Roll each rectangle up from long side as for jellyroll. Seal edges firmly. Cut each roll into 1-1/2 inch slices. Place in greased muffin pans. Cover; let rise in warm place, free from draft, until doubled in bluk, about 1 hour. Bake 15 to 20 minutes, or until done. Remove from pans and cool on wire racks. Blend together confectioner's sugar and orange juice. Frost warm rolls with glaze.

Holiday Coffee Wreath

No. of Servings: 12 Oven Temp.: 375°

4-1/3 C flour, divided
1/3 C plus 2 Tbls. sugar, divided
1 tsp. salt
1 tsp. ground cardamom
2 pkg. dry yeast
1/2 C butter or margarine
1/2 C each water and milk
1/2 C raisins
2 eggs, slightly beaten, divided
2 Tbls. chopped almonds or nuts

Combine 1 cup flour, 1/3 cup sugar, the salt, cardamom and yeast. In small saucepan melt butter; add water, milk and raisins; heat to 120°. Add to flour mixture; beat with mixer on medium speed 2 minutes. Remove 2 tablespoons beaten eggs; reserve. Add remaining eggs and 1 cup flour; beat on high speed 2 minutes. Stir in enough flour to make a soft dough. Turn on floured surface and knead 8 to 10 minutes or until smooth and elastic. Place in greased bowl; turn to grease top. Cover and let rise in warm place 1 hour or until doubled. Punch down; turn on floured surface and knead until smooth and elastic. Cut dough in 3 equal pieces. Shape each to 30 inch long ropes. Braid ropes loosely; transfer braid to lightly greased baking sheet and shape in wreath, pinching ends firmly together. Place a 6 oz. custard cup, greased on out-

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side, upside down in hole in center. Cover and let rise in warm place, about 45 minutes or until doubled. Brush with reserved egg; sprinkle with mixture of remaining 2 tablespoons sugar and almonds. Bake in preheated oven 25 to 30 minutes or until golden and done. Remove to rack to cool. Serve or wrap airtight.

Horns of Plenty

No. of Servings: 48 Oven Temp.: 375°

Container Size: cookie sheet lightly greased

1 pkg. yeast
5 Tbls. warm water
2 C flour
1 Tbls. sugar
1/8 tsp. salt
3/4 C margarine
2 eggs, separated
1/2 C sugar
1/2 C walnuts, finely chopped
cinnamon
confectioner's sugar

Sprinkle the yeast in warm water and set aside to dissolve. Mix flour, sugar, salt and margarine as you would for pie crust. Combine egg yolks with softened yeast, and mix lightly with the flour mixture. Form dough into ball. Beat egg whites until foamy. Gradually add sugar, beat until stiff. Divide dough in 4 parts. Roll each part into a 9" circle on a well floured board. Spread with 1/4 of the meringue. Lightly sprinkle with cinnamon and 2 tablespoons chopped nuts. Cut each circle in 12 pie shaped pieces. Roll up, beginning at wide end. Roll in confectioner's sugar while still warm. Bake 15 minutes or until lightly browned.

Hungarian Coffee Crescents

No. of Servings: 48 Oven Temp.: 350°

Pastry:
3 C flour
3 Tbls. sugar
1 C (2 sticks) well chilled unsalted butter
3 egg yolks, beaten
2 pkgs. dry yeast
1-1/2 tsp. vanilla

Filling:
3 egg whites, room temp.
2/3 C sugar
1/2 C sugar
2 tsp. cinnamon
1/2 C ground walnuts or pecans
1 egg beaten with 2 tsp. water
powdered sugar (optional garnish

Pastry: Combine dry ingredients in bowl. Cut in butter until mixture resembles coarse meal. Add yolks, yeast mixture and vanilla and blend until combined. Wrap tightly and refrigerate overnight. Remove dough from refrigerator and divide into 6 equal pieces.

Filling: Beat egg whites until stiff peaks form. Gradually beat in 2/3 cup sugar. Combine remaining sugar with cinnamon and nuts. Grease baking sheet(s) or use heavy-duty foil. Roll out 1 piece of dough into very thin round on lightly floured surface. Brush with egg whites and then sprinkle with some of nut mixture. Using sharp knife, cut into 8 equal wedges. Starting at large end, roll wedges up, shaping gently into crescent. Transfer to prepared sheet(s) or foil, spacing about 2" apart. Repeat with remaining dough. Let stand at room temperature 30 minutes to rise. Preheat oven. Lightly brush each crescent with beaten egg. Bake until crisp and pale gold, about 20 minutes. Let cool on wire rack. Dust with powdered sugar before serving.

Maple Sticky Buns

No. of Servings: 18 - 2-1/2" rolls Oven Temp.: 400°
Container Size: 2 - 8" square pans

1 C milk, scalded
1/2 C raisins
1-1/2 C bite-size wheat cereal squares
1-1/2 tsp. salt
1 tsp. cinnamon
1/4 tsp. all-spice
1/3 C sugar
3 Tbls. shortening
1 pkg. active dry yeast
1/4 C warm water
1 egg, slightly beaten
2-1/2 to 3 C all-purpose flour topping and filling

Pour milk over raisins, cereal, salt, spices, sugar and shortening in large bowl. Stir well. Cool to lukewarm, stirring occasionally. Dissolve

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yeast in water. Stir into cereal mixture. Add egg. Mix thoroughly. Stir in enough flour to make a soft dough. Turn out onto lightly floured board. Knead until smooth. Place in greased bowl, turning to grease top of dough. Cover. Let rise in warm place until doubled in bulk (about 1 hour). Punch down. Prepare topping and filling while dough is rising.

Grease two square pans. Roll dough into 18 inch x 8 inch rectangle. Spread with filling. Roll up as for jellyroll, starting from long side. Cut into 1 inch slices. Place 9 rolls on topping in each pan. Cover. Let rise until double. Bake about 20 minutes or until browned. Let cool 5 minutes. Invert onto cooling racks or serving tray.

Topping: Combine 2/3 cup pancake and waffle syrup with 1/4 cup packed brown sugar and 1/4 cup chopped walnuts. Pour half into each pan.

Filling: Cream 1/4 cup butter or margarine with 1/2 cup brown sugar.

Orange Rolls

Oven Temp.: 375°

Container Size: 2 - 9" cake pans

1 pkg. dry yeast
1/4 C warm water
1 C milk, scalded
1/4 C sugar
1 tsp. salt
1/4 C oil
1 egg, beaten
about 3-1/2 C flour
Orange Butter

Orange Butter:
1/2 C butter, softened
1 C sugar
grated rind of 2 oranges

Dissolve yeast in warm water, set aside. Combine milk, sugar and salt, stir well. Cool. Combine yeast mixture, milk mixture, oil and eggs, stir well. Add 1-3/4 cups flour, beat well. Stir in remaining flour, beat well. Cover and let rise until double. Punch down, divide in half. Turn onto heavily floured board. Knead each dough half lightly 6 to 8 times to form a smooth ball. Roll out each dough to a 14 inch x 9 inch rectangle. Spread 3/4 cup Orange Butter evenly over each rectangle leaving a 1 inch margin. Roll up rectangles lengthwise. Pinch long edges to seal. Do not seal ends. Cut into 1-1/2 inch slices. Place, cut side down in 2 well greased cake pans. Leaving about 1/2 inch space between rolls. Cover, let rise for 30 minutes or until double. Bake about 20 minutes or until brown.

Orange Butter: Combine all ingredients. Beat medium speed until fluffy. Yield: 1-1/2 cups.

Panettone

No. of Servings: 2 loaves — Oven Temp.: 350°

2 pkg. active dry yeast
1/4 C warm water
1-3/4 C boiling water
1/2 C butter or margarine
1/2 C packed brown sugar
2 tsp. salt
4 eggs
2 tsp. crushed anise seeds
6-7 C flour
1 C seedless raisins
1 C glace' fruit
1/4 C pine nuts or almonds

Dissolve yeast in warm water. Pour boiling water over butter, sugar and salt. Cool to lukewarm. Add eggs and anise. Beat. Stir in 3 cups flour, then the dissolved yeast. Gradually add enough flour to make a soft dough. Knead on well floured board until elastic (6-8 minutes). Cover. Let rise in warm place until double in size (about 2 hours). Punch down and knead in raisins, fruit and nuts. Divide in half and shape each half into round loaf. Place on greased cookie sheets. Let rise until doubled in size (1-1/2 hours). Bake 45 to 55 minutes until browned. Brush with melted butter.

Pecan Wheat Berry Loaf

No. of Servings: 2 loaves — Oven Temp.: 375°
Container Size: baking sheet

1/3 C wheat berries
1 pkg. active dry yeast
2-1/2 C very warm water
1/2 C nonfat dry milk
1-1/2 Tbls. malt extract syrup
2 Tbls. unsalted butter, softened
2 tsp. salt
3 Tbls. wheat germ
5 C whole wheat flour
1 to 1-1/2 C unbleached all-purpose flour
2 C coarsely chopped pecans
melted unsalted butter, cooled at room temperature

Combine wheat berries and warm water to cover in small bowl; soak overnight; drain. Dissolve yeast in 2-1/2 cups very warm water in large bowl; stir in dry milk, malt syrup, 2 tablespoons butter and the salt. Whisk until smooth. Add wheat berries and wheat germ. Gradually stir in wholewheat flour, then enough of the unbleached flour to make a firm dough. Knead on lightly floured surface, adding enough of the remaining unbleached flour to prevent sticking, until smooth and elastic. Shape dough into ball; let rise in greased bowl, covered with plastic wrap, at room temperature until doubled, about 1-1/2 hours. Punch down dough. Roll on lightly floured surface into 10 inch circle; sprinkle with nuts. Fold in half; cut crosswise in half. Shape each piece

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into ball, working in nuts; flatten each ball into 7 inch circle. Place on greased baking sheet. Let rise, covered with waxed paper, at room temperature until doubled, about 1 hour 15 minutes. Heat oven to 375°. Brush loaves with melted butter; slash an X on top of each loaf with razor blade. Bake 30 minutes; reduce oven temperature to 350°. Bake until bottoms sound hollow when tapped, about 10 minutes. Remove from baking sheet; cool on wire rack.

Pumpkin Spice Bubble Loaf

No. of Servings: 12 Oven Temp.: 350°

Container Size: 10" tube pan

2 tsp. cinnamon
1 tsp. each - cloves, ginger and nutmeg
2 pkg. dry yeast
1 C warm water
1-1/4 C sugar
8 Tbls. melted butter
1 tsp. salt
1/2 C dry milk
1 C canned pumpkin
about 5-1/2 C all-purpose flour
1/2 C chopped nuts

Stir together cinnamon, cloves, ginger and nutmeg. Set aside. In mixer bowl dissolve yeast in water. Stir in 1/2 cup of the sugar, 3 tablespoons of the butter. The salt, dry milk and pumpkin. Add 2 teaspoons of the spice mix. Add 2-1/2 cups of the flour. Beat at low speed for 3 minutes. Scrape bowl often. Gradually beat in enough of the remaining flour to make a stiff dough. Turn out onto floured board and knead until smooth. Add flour as needed. Turn dough over in a greased bowl. Let rise in warm place until double, about 1-1/2 hours. Lightly grease pan. If pan has a removable bottom, line halfway up with foil. Stir together the remaining spice mix and remaining 3/4 cup sugar. Punch down dough. Divide in one thirds. Shape each into a smooth 18 inch rope and cut into 18-1 inch pieces. Shape each piece into smooth balls. Dip each ball into the remaining batter and roll in sugar mixture. Arrange 18 balls in a single layer in bottom of pan until they just touch. Sprinkle 1/3 of the nuts. Repeat 2 times. Cover pan lightly. Let rise until very puffy, about 45 minutes. Bake for 55 minutes or until golden brown. Let cool on rack for 2 hours. Invert onto plate.

Refrigerated Cinnamon Coffee Cake

No. of Servings: makes 3 coffee cakes Oven Temp.: 375°
Container Size: 9" round pans

2 pkgs. active dry yeast
2-1/2 C lukewarm water
3/4 C shortening
3/4 C sugar
2-1/2 tsp. salt
2 tsp. almond extract
2 eggs
8 C sifted flour
melted butter or regular margarine
1/2 C sugar
1 tsp. ground cinnamon
Honey Topping (see recipe)
slivered almonds

Sprinkle yeast in lukewarm water; stir to dissolve. Stir in shortening, 3/4 cup sugar, salt, almond extract, eggs and 4 cups flour. Beat with electric mixer at medium speed until smooth, about 2 minutes, scraping bowl occasionally. Or beat with spoon until batter is smooth. Gradually add enough remaining flour to make a soft dough that leaves the sides of the bowl. Cover with plastic wrap or aluminum foil. Refrigerate 8 hours or overnight. Remove from refrigerator. Let rise in warm place until doubled, about 1 hour. Divide dough in thirds. Roll each into 18 inch x 8 inch rectangle. Spread with melted butter. Sprinkle with 1/3 of combined 1/2 cup sugar and cinnamon. Roll up like a jellyroll from long side. Seal edges. Shape each into a coil in 3 greased round pans. Spread with 1/3 of Honey Topping. Sprinkle with almonds. Let rise until doubled, about 45 minutes. Bake 25 to 30 minutes or until golden brown. Remove from pans; cool on racks.

Honey Topping: Cream together 1/4 cup butter or regular margarine, 1 cup sifted confectioner's sugar, 1/4 cup honey, 1 egg white and 1 teaspoon ground cinnamon. Beat until well blended.

Sour Cream Twists

No. of Servings: 2 dozen

Oven Temp.: 375°

1/4 C warm water
1 pkg. dry yeast
3/4 C lukewarm sour cream
3 Tbls. sugar
1/8 tsp. baking soda
1 tsp. salt
1 egg, beaten
2 Tbls. soft shortening
3 C sifted flour

Into mixing bowl, add yeast to water, stir to dissolve. Add rest of ingredients except flour, mix well. Add flour, mix well. Turn out on floured board. Knead well. Let rest 10 minutes covered. Roll into oblong shape, spread with soft margarine. Sprinkle half of dough with 1/4 cup brown sugar and 1 teaspoon cinnamon. Fold other half over. Cut into strips 1/2" wide. Twist each strip and place on greased baking sheet 2" apart. Cover and let rise until light, about 1 hour. Bake 12-15 minutes.

Sourdough Sour Cream Coffee Cake

No. of Servings: 8-10

Oven Temp.: 350°

Container Size: 9" or 10" Bundt pan

Streusel:
1/2 C chopped nuts
1/3 C firmly packed brown sugar
1/4 C sugar
2 Tbls. butter, cut into small pieces

Cake:
1/2 C butter, room temperature
1 C sugar
1/2 C Basic Sourdough Starter
2 eggs
1 tsp. vanilla
2 C all-purpose flour
1 tsp. baking soda
1 tsp. baking powder
1 C sour cream
powdered sugar

For Streusel: Combine all ingredients in small bowl and set aside. Preheat oven. Grease Bundt pan. Cream butter with sugar in large bowl. Add starter, eggs, and vanilla and beat until smooth. Sift dry ingredients and add alternately to creamed mixture with sour cream, beating well after each addition. Pour half of batter into pan and sprinkle with half of streusel mixture. Cover with remaining streusel. Bake until tester inserted in center of cake comes out clean, about 45 mintues. Remove cake from pan and let cool on wire rack. Sprinkle with powdered sugar before serving. See Sourdough Starter recipe on page 157.

Spicy Baked Raised Doughnuts

No. of Servings: 2 dozen — Oven Temp.: 425°

Container Size: baking sheet

1 C milk
1-1/2 C sugar
1 tsp. salt
1/3 C margarine
1/2 C warm water (105°-110°)
2 pkg. active yeast
2 eggs, beaten (at room temp.)
4-1/2 to 5 C flour
1/2 tsp. ground cinnamon
1/2 tsp. ground nutmeg
1 C (2 sticks) margarine, melted
1 Tbls. ground cinnamon

Scald milk; stir in 1/2 cup sugar, salt and 1/3 cup margarine. Cool to lukewarm. Measure warm water into large warm bowl. Sprinkle in yeast; stir until dissolved. Add lukewarm milk mixture, eggs, 2 cups flour, 1/2 teaspoon cinnamon and nutmeg; beat 2 minutes on medium speed of electric mixer, scraping bowl occasionally. Stir in enough of the remaining flour to make soft dough. Cover; let rise in warm place free from draft until doubled in bluk, 50 to 60 minutes. Punch dough down; turn out onto lightly floured board. Roll out to 1/2" thickness; cut into doughnut shapes with floured doughnut cutter. Place on greased baking sheet. Cover; let rise in warm place, free from draft, until doubled in bulk, about 30 minutes. Brush doughnuts with melted margarine. Bake 8 to 10 minutes or until golden brown. Remove from baking sheets and cool slightly on wire rack. Dip in remaining melted margarine. Combine remaining 1 cup sugar and 1 tablespoon cinnamon; coat doughnuts with sugar mixture and serve warm.

Sugar and Spice Roll Loaf

Oven Temp.: 375° — Container Size: 2 well greased loaf pans

1 pkg. yeast
3/4 C lukewarm milk
1 C sugar
1 tsp. salt
1 egg beaten
1/4 C butter or shortening
3-1/2 to 4 C flour
1 tsp. cinnamon
1/2 C finely chopped nuts
1/2 C melted butter

In mixing bowl, dissolve yeast in water; add milk, 1/4 cup sugar and salt. Add egg, butter, and half the flour; mix and beat well. Add enough remaining flour for stiff dough. Turn out on floured board; knead until smooth and elastic. Round up in greased bowl; cover. Let rise in warm place until double; punch down. Let rise again to double. Make into 18 rolls. Roll between hands into finger-like rolls. Mix 3/4 cup sugar, cinnamon and nuts in bowl. Dip roll in sugar nut mixture. Place in two well-greased loaf pans. Let rise till double. Bake 35 to 40 minutes. Turn out of pan at once.

Sugar Yeast Doughnuts

1/4 C shortening
1 cake yeast
1 C milk, warm
3-1/2 C flour
1 tsp. salt
1/4 C sugar
1 egg
1 tsp. vanilla

Dissolve yeast in milk. Cream shortening, sugar and egg. Mix all together. Add flour. Let rise for 1 hour. Knead down. Roll out 1/2" thick. Cut. Let rise again. Fry in hot oil 1" deep until light brown. Have a large pan of boiling water on the stove near doughnuts. Quickly dip the doughnuts in and out of water. This removes excess grease. Keep the water boiling. Glaze while warm.

Glaze: Combine confectioner's sugar, 2 tablespoons milk and vanilla in a bowl. Stir until smooth.

Vanilla-Glazed Doughnuts

No. of Servings: 14

3/4 C milk, scalded
3 Tbls. sugar
1 tsp. salt
1 pkg. active dry yeast
1/4 C lukewarm water (110°)
1 egg
1/4 C cooking oil
3 to 3-1/2 C sifted flour
1/3 C raspberry preserves or jelly
1 egg white
1 qt. cooking oil
1-1/2 C confectioner's sugar
2 Tbls. milk
1 tsp. vanilla

Range Top: (9 minutes frying time plus time to heat oil): In bowl, combine scalded milk, sugar and salt; cool to lukewarm. Sprinkle yeast over lukewarm water; stir to dissolve. Add yeast mixture, egg, 1/4 cup oil and 1-1/2 cups of the flour to milk mixture; using electric mixer at med. speed, beat 2 minutes or until smooth. Gradually stir in enough flour to make a soft dough that leaves sides of bowl. Turn dough out onto floured surface and knead until smooth and elastic, about 7 minutes Place dough in greased bowl, turning once to grease top. Cover and let rise in warm place until doubled, about an hour. Cover baking sheet with waxed paper and dust lightly with flour; set aside. Punch down dough. Roll out dough on lightly floured surface to 1/4" thickness. Cut into 28 (3") rounds, rerolling dough as necessary. Place 14 rounds on prepared baking sheet. Place about 1 teaspoon raspberry preserves in center of each round. Brush edges with egg white. Place another round on top of each; press edges of rounds together to seal well. Cover and let rise

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Vanilla-Glazed Doughnuts

(Continued from page 185)

in warm place until doubled, about 1 hour. During last 10 minutes of rising time, prepare oil for frying. Pour cooking oil into 4 qt. Dutch oven to depth of 1 inch. Heat oil over med. heat to 360° on deep-fat thermometer. Slide dougnnuts into hot oil, 5 at a time, placing top side down; fry 1-1/2 minutes more or until browned on both sides. Remove doughnuts with slotted spoon and drain on paper towels. Repeat with remaining doughnuts (takes about 6 minutes more frying time).

Electric Frypan: (9 minutes frying time plus time to heat oil): Use ingredients listed in basic recipe, but increase oil for frying doughnuts to 1-1/2 qts. Prepare doughnuts as for range top. Pour oil into 12 inch electric frypan to depth of 1 inch. Set frypan temperature at 400° (this setting helps maintain an oil temperature of 360°). Fry as for range top, 1-1/2 minutes on each side for a total of about 9 minutes. Frost as for range top. Best when served warm.

Electric Wok: (9 minutes frying time plus time to heat oil): Use ingredients listed in basic recipe. Prepare doughnuts as for range top. Pour oil into electric wok to a depth of 1-1/2 inch in the center. Set wok temperature at 400° (this setting helps maintain an oil tempature of 360°). Fry as for range top, 1-1/2 minutes on each side for a total of about 9 minutes. Frost as for range top. Best when served warm.

Glaze: Prepare glaze by combining confectioner's sugar, 2 tablespoons milk and vanilla in bowl. Stir until smooth. While doughnuts are still warm, frost tops with glaze best when served warm.

Whole Wheat Doughnuts

No. of Servings: 2 dozen — Fat Temp.: 365°

2-1/2 C white flour
1 Tbls. baking powder
1/2 tsp. baking soda
1 tsp. salt
1/2 tsp. nutmeg
1/4 tsp. cinnamon
1-3/4 C whole wheat flour
2 beaten eggs
1/2 C white sugar
1/2 C brown sugar
3 Tbls. melted shortening
2 Tbls. grated lemon rind
1/2 tsp. vanilla
1 C buttermilk or sour milk

Sift together flour, baking powder, baking soda, salt, nutmeg and cinnamon. Add sugars to eggs and beat well. Add shortening, lemon rind and vanilla. Mix well. Add flour mixture alternately with buttermilk or sour milk to egg mixture. Mix lightly to make a soft dough. Do not add

(Continued on next page)

to much flour. Turn out on lightly floured doughnut cutter. Fry in deep hot fat turning frequently until brown. Drain thoroughly on absorbent paper. Dust with cinnamon and sugar if desired. Makes 2 dozen 2-1/2 inch doughnuts.

Yeast Braid

(with Apple or Date Filling)

Oven Temp.: 350°

Container Size: baking sheets

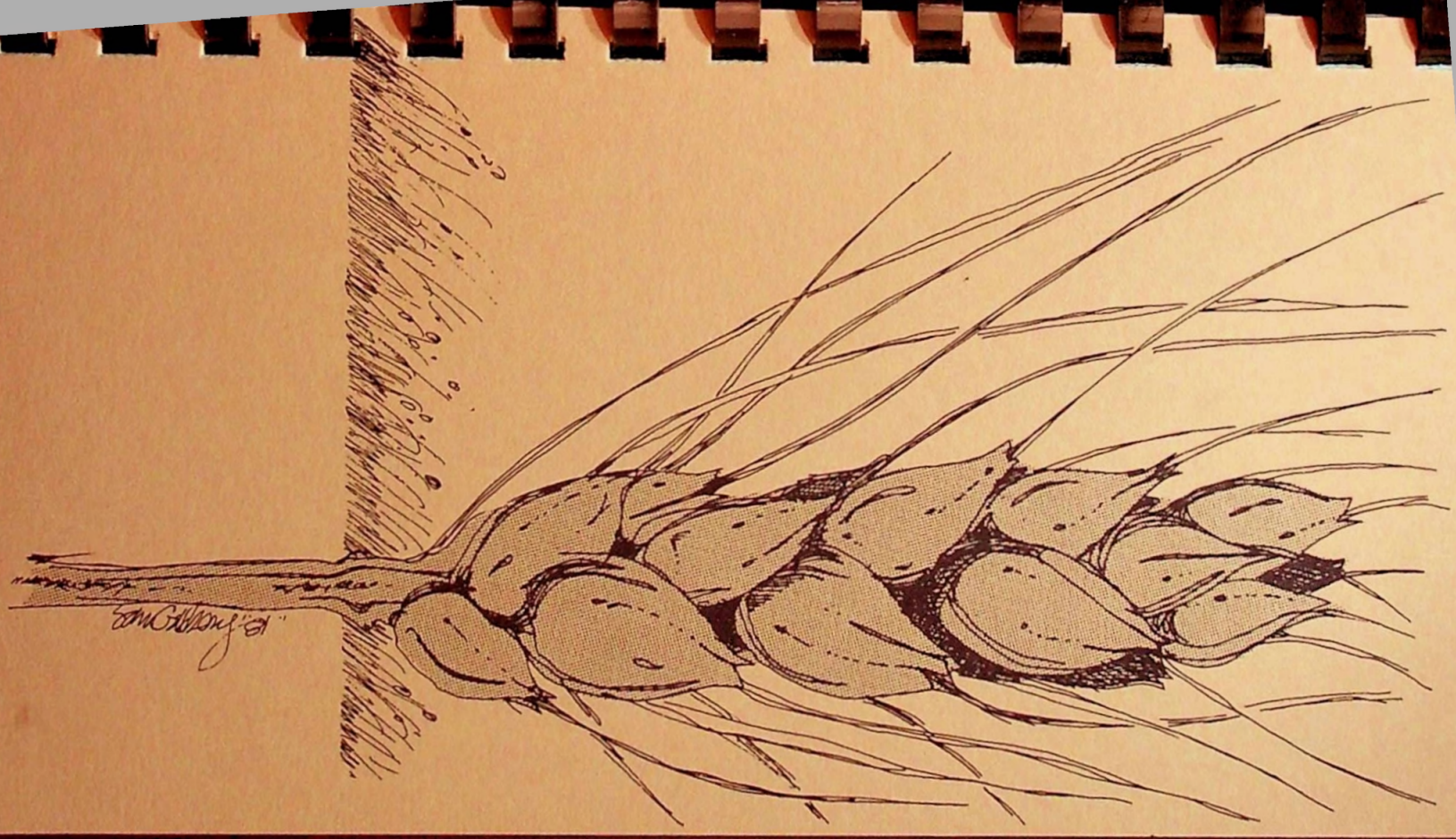
1 C milk, scalded
1/2 C sugar
1 tsp. salt
1/2 C butter
1 pkg. yeast
1/4 C warm water
1 egg
4 to 4-1/2 C sifted flour

Combine milk, sugar, salt and butter; cool to lukewarm. Sprinkle yeast into water and stir to dissolve. Add to milk mixture. Stir in egg. Add half the flour; beat until smooth. Stir in remaining flour to make a stiff batter. Cover tightly and refrigerate at least 2 hours or overnight. Divide dough in half. Roll each half into an 8 inch x 14 inch rectangle. Place on greased baking sheets. Spread half of the filling down center 1/3 of dough. Cut 12 strips about 1 inch wide in dough along each side of filling. Fold strips at an angle across filling; alternating from side to side. Cover; let rise in warm place till doubled in bulk, about 1 hour. Bake 30 to 35 minutes. While warm drizzle with powdered sugar frosting.

Apple Filling: 2 cups sliced apples, 3/4 cup sugar, 2 teaspoons cinnamon, 1/4 teaspoon nutmeg, 2 tablespoons flour. Mix together and spread on dough.

Date Filling: 1-1/2 cups chopped dates, 1/2 cup brown sugar, 1 cup water, 2 tablespoons lemon juice. Combine ingredients. Bring to boil, stirring constantly. Boil until thick enough to spread. Cool.

Recipe Notes



Yeast Breads & Rolls

Yeast Breads

Beef 'N Cheese Braid

No. of Servings: 1 loaf

Oven Temp.: 375°

2-3/4 to 3 C flour
1 pkg. active dry yeast
3/4 C water
2 Tbls. butter or margarine
1 Tbls. sugar
1/2 tsp. salt
1 egg
2 Tbls. butter or margarine, melted
1/2 tsp. dried fine herbs, crushed
1/2 C shredded Swiss cheese (2 oz.)
1/2 C thinley sliced smoked beef (2 oz.)
Melted butter or margarine
Dried fine herbs, crushed

In a large bowl combine 1 cup of the flour and yeast. In saucepan heat together the water, the 2 tablespoons butter, sugar and salt until warm (115°-120°), stirring constantly until butter almost melts. Add liquid to dry ingredients in bowl along with the egg. Beat at low speed with electric mixer for 1/2 minute, scraping sides of bowl constantly. Beat 3 minutes at high speed. By hand, stir in as much of the remaining flour as you can mix in with a spoon. Knead in enough of the remaining flour to make a moderately stiff dough that is smooth and elastic (about 5 minutes). Cover; let rest 10 minutes.

On floured surface, roll dough to a 12" x 9" rectangle. Cut dough lengthwise into three 12" x 3" strips. Brush strips with some of the 2 tablespoons melted butter; sprinkle with the 1/2 teaspoon fine herbs. Sprinkle a third of the cheese and beef lengthwise down center of each strip. Bring lengthwise edges of each strip together, enclosing filling; pinch all edges together to seal. Place strips side by side on baking sheet, seam side down; braid together and secure ends. Cover; place in oven. Turn oven to 250°; turn off after 1 minute. Open oven door slightly; let dough rise until nearly doubled in size (about 30 minutes). Remove from oven; preheat oven to 375°. Bake for 25 to 30 minutes or until golden brown. Transfer to wire rack; brush loaf with some melted butter and sprinkle with additional crushed fine herbs.

Best Bread

No. of Servings: 4 - 1 lb. loaves or 3 larger loaves Oven Temp.: 375°
Container Size: loaf pans

2 C scalded milk
1 tsp. salt
1/4 C shortening
1/4 C sugar
2 eggs, beaten
6 C flour
2 cakes or 1 pkg. yeast
1/4 C lukewarm water

Combine salt, sugar and shortening in large mixing bowl. Pour 2 cups scalded milk over all, allow to cool to lukewarm. Dissolve yeast in 1/4 cup lukewarm water and add to first mix along with 2 cups flour and the beaten eggs. Beat 2 minutes on medium speed. Allow to "work" until bubbly, about 15 minutes. Stir in remaining flour, just enough so dough is sticky. Shape into ball, knead until smooth. Oil mixing bowl, return bread dough to it, oil top, cover and let rise until double. Shape as desired and bake 25 to 30 minutes. May be used for rolls, buns, etc.

Burgundian Walnut Bread

No. of Servings: 2 loaves Oven Temp.: 400°
Container Size: 2 - 1 qt. round baking dishes

1/2 C butter
1-1/2 C chopped onion
2 C warm milk
2 envelopes dry yeast
2 Tbls. sugar
5 to 6 C flour
2 Tbls. salt
1/2 C chopped walnuts

Melt butter over medium heat. Add onion and cook until transparent. Cool. Grease mixing bowl and baking dishes. Set aside. Combine milk, yeast and sugar and let stand until proofed, about 5 minutes. Add 5 cups flour to yeast mixture with salt and mix well. Turn dough on floured surface and knead until smooth and elastic, about 5 to 10 minutes, adding remaining flour as necessary until dough is no longer sticky. Transfer dough to prepared bowl, cover and let rise in warm area until doubled in size, about 2 hours. Punch dough down. Turn on floured surface. Knead, adding onion and walnuts, until dough is smooth and firm, about 3 minutes, adding small amounts of flour if necessary. Shape into 2 round loaves and turn into prepared baking dishes. Cover and let rise until almost doubled, about 30 to 40 minutes. Preheat oven. Bake loaves until browned, about 45 minutes. Cool.

Buttermilk Raisin Bread

No. of Servings: 2 loaves
Oven Temp.: 350°
Container Size: 9" x 3" x 3" loaf pans

1-1/2 C buttermilk
1 pkg. active dry yeast
1/2 C margarine
1/4 C water
1-1/2 tsp. salt
1/3 C sugar
1 tsp. baking soda
1 C seedless raisins
2 eggs
5 to 5-1/5 C all-purpose flour, sifted

Scald buttermilk in a double boiler. Sprinkle yeast on water and let stand for 5 minutes. Stir until dissolved. In a large mixing bowl place margarine, salt, sugar, soda and raisins. Pour hot buttermilk over combination and stir until margarine is dissolved. Cool to lukewarm. Stir in eggs, yeast and 2 cups flour until dough clears bowl. Knead till elastic. Pour in a greased bowl and let stand 1-1/2 hours in a warm place or double in bulk. Punch down and shape into 2 loaves. Put into 2 greased loaf pans. Let rise 1 hour or double in bulk. Bake for 45 minutes.

Cheese Bread

6 to 7 C flour
3 Tbls. sugar
1 tsp. salt
1/4 tsp. garlic salt
2 envelopes active dry yeast
1-1/2 C water
2 Tbls. oil
1 C sharp Cheddar cheese
1 egg

Combine 2-1/2 cups flour, sugar, garlic salt and yeast. In large saucepan, heat water, oil and cheese until very warm. Add warm liquid and egg to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand, stir in 3 to 4 cups flour until dough pulls clean from sides of bowl. On floured surface, knead in 1/2 to 1-1/2 cups flour until dough is smooth and elastic, about 10 minutes. Place dough in greased bowl; cover and let rise in warm place until doubled in size, about 1 to 1-1/2 hours. Punch dough down. Let rest for 15 minutes. Shape dough according to variation desired. One 12 oz. can of beer can be substituted for water.

Cheese Pepper Bread

No. of Servings: 2 loaves Oven Temp.: 350°
Container Size: 2 - 1 lb. coffee cans, greased

1 pkg. dry yeast
1/4 C warm water
2-1/3 C flour
2 Tbls. sugar
1 tsp. salt
1/4 tsp. soda
1 C dairy sour cream
1 egg
1 C shredded Cheddar cheese
1/2 tsp. coarse ground pepper

In a large mixer bowl, dissolve yeast in hot water. Add 1-1/3 cups flour, sugar, salt, soda, sour cream and egg. Blend 30 seconds on low and the high for 2 minutes. Stir in remaining flour, cheese and pepper. Mix thoroughly. Divide batter between cans. Let rise in a warm place 50 minutes. Batter will not double in size. Bake 40 minutes. Immediately remove from cans. Cool before slicing.

Cheesey Onion Ring

No. of Servings: 1 loaf Oven Temp.: 375°

1/2 recipe for CHEESE BREAD on previous page

Filling:
1 Tbls. butter
1/4 C minced onion
2 tsp. minced parsley
1/2 minced clove garlic
1/4 tsp. salt

Grease tube pans. Prepare dough for CHEESE BREAD. After allowing dough to rest, prepare 1/2 of dough as follows. In saucepan, combine all filling ingredients. Cook over low heat; stirring constantly until butter is melted; set aside. On floured surface, roll out dough to a 22" x 8" rectangle. Spread filling evenly over dough, leaving a 1" edge on all sides. Starting with long edge, roll up tightly; pinch edges and sides of dough to seal. Place loaf seam side up in tube pan. Pinch ends together to form ring. Cover and let rise until doubled in volume, about 1 to 1-1/2 hours. Heat oven. Bake for 25 to 30 minutes. Remove from pan; cool.

Cracked Wheat Bread

No. of Servings: 5 loaves — Oven Temp.: 350°

2 pkg. yeast
2 tsp. sugar
3 eggs
2 Tbls. salt
1 C whole wheat soaked overnight in 2 C warm water
2 C warm water
2 C flour plus 8-10 C flour
1/2 C honey
1/2 C oleo or oil

Put wheat and soaking water in blender and blend until cracked, don't drain. Add yeast to 2 cups warm water with 2 teaspoons sugar. Mix 2 cups flour, eggs, honey, salt and oleo with a mixer; add yeast and cracked wheat last. Then add enough flour (8-10 cups) to knead. Let rise 2 times. Punch down and let rest 10 minutes. Make into 5 loaves and let rise. Bake for 40 minutes.

Dill Bread

No. of Servings: 1 loaf — Oven Temp.: 350°
Container Size: 1-1/2 quart round casserole or souffle dish

For Fromage Blanc:
1 - 15 oz. carton skim milk
ricotta cheese
1/4 C plain yogurt

For Glaze:
1 egg
1/2 tsp. salt

For Bread:
1 envelope dry yeast
1 Tbls. sugar
1/4 C warm water
1 C Fromage Blanc
1 small onion
2 tsp. dried dillweed
1 tsp. salt
1-1/2 C bread flour
1 C unbleached all-purpose flour
Cornmeal
1 Tbls. coarse salt

For Fromage Blanc: Puree ricotta and yogurt in work bowl until smooth, stopping machine as necessary to scrape down sides of bowl. Cover and refrigerate until ready to use.

For Glaze: Mix egg with salt 2 seconds; remove and set aside.

For Bread: Oil large mixing bowl and set aside. Combine yeast and sugar with warm water in small bowl and let stand until foamy, about 10 minutes. Heat Fromage Blanc in small saucepan over low heat until warm. Mince onion by dropping it through feed tube with machine

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Dill Bread

(Continued from page 193)

running. Add dillweed, salt, yeast mixture and Fromage Blanc and mix using 3 on/off turns. Add flours and blend until dough is sticky and elastic, about 20 to 30 seconds. Transfer to oiled bowl, turning to coat all surfaces. Cover bowl with damp towel. Let stand in warm draft free area until dough has doubled in volume, about 1 hour. Oil 1-1/2 quart round casserole or souffle dish and sprinkle with cornmeal. Punch dough down. Transfer to lightly floured surface and shape into round loaf. Place in prepared dish. Let stand in warm draft free area until dough is doubled, about 45 minutes. Position rack in center of oven and preheat to 350°. Brush top of loaf with glaze, being careful not to drip onto dish. Sprinkle with coarse salt. Bake until bread is golden brown, and sounds hollow when tapped on bottom. Cover with foil if it begins to brown too quickly, about 45 minutes. Remove from dish and cool on rack.

Easy Coffee Cans Bread

No. of Servings: 2 loaves — Oven Temp.: 375°
Container Size: 2 - well greased 1 lb. coffee cans, or fruit juice cans

3 C flour
1 pkg. yeast
1/2 C milk
1/2 C water
1/2 C cooking oil
1 tsp. salt
1/4 C sugar
2 eggs

Sift together flour and yeast. Heat milk, water, oil, sugar and salt in saucepan until warm. Using electric mixer, add liquid to dry ingredients. Then add eggs and blend until smooth. Pour into cans. Cover with plastic lids and let rise until 1/2 inch from top. Remove lids and bake for 30 minutes. Cool 15 minutes before removing from cans. Set cans upright in oven while baking.

Easy English Muffins

Griddle Temp.: 350°

1 C lard (lard gives more flavor then veg. shortening)
8 tsp. salt
4 tsp. sugar
4 C boiling water
4 pkg. dry yeast
10 C all-purpose flour

Put lard, salt and sugar in a large bowl and pour in the boiling water. Stir to melt lard. Cool to lukewarm (115°). This cooling is most important as hot water will kill the yeast. Sprinkle in yeast, stir to dissolve. Let rest until mixture bubbles, about 5 minutes. Stir in flour, 4 cups at a time. It will be a stiff dough. Turn out on a floured board and knead only enough to shape it into a smooth ball. Using part of the dough at a time, roll out to about 1/4" thickness. Cut out circles with a 3" cookie cutter (or empty tuna can). Sprinkle cookie sheets with cornmeal and place muffins about 2" apart — about 6 - 8 to a pan. Sprinkle tops with cornmeal. Continue until all dough has been used. You'll have "wall-to-wall" cookie sheets. Let rise until tops are rounded and dough feels light when gently touched. Heat an electric griddle. With a spatula, gently place muffins, topside down, on griddle. Don't overcrowd them. Cook 7 minutes, then turn and cook 7 minutes on other side. Cool.

Favorite Wheat Bread

No. of Servings: 2 loaves — Oven Temp.: 350°
Container Size: 9" x 5" x 3" loaf pan

2 C boiling water
1/2 C honey
1 C uncooked rolled wheat
2 Tbls. butter, melted
2 pkgs. active dry yeast
2-1/2 - 3 C all-purpose flour
1-1/2 - 2 C whole wheat flour
1/3 C warm water (105-115°)
1 Tbls. salt

Pour the boiling water over the rolled wheat. Let stand until thoroughly softened. Soak the yeast in warm water. Add the salt, honey, and melted butter to the wheat; cool. Add the yeast and mix well. Gradually add the flours and knead until the dough is smooth and elastic; approximately 10 minutes. Put into a lightly oiled bowl, turning it over to coat the dough on all sides. Cover; let rise for 1 hour or until doubled in bulk. Punch down the risen bread dough and cut in half. Knead each half briefly and shape into loaves. Place dough into loaf pans. Cover and let rise until double. Bake 35 to 40 minutes. Turn loaves out on a rack and let cool.

Flowerpot Cheese Bread

No. of Servings: 4 loaves

Oven Temp.: see directions

4 red clay flowerpots, 5" wide, 5" deep, 4" base
solid shortening
1-3/4 C water
3 Tbls. butter
2 Tbls. honey
4 large eggs
1 egg white
7 C flour
2 pkgs. dry yeast
1 Tbls. sugar
1 tsp. salt
1 tsp. baking powder
2 C shredded sharp cheddar cheese
1 egg yolk, beaten
poppy seeds

Preheat oven to 375°. Grease flowerpots. Bake 5 or 10 minutes until pots are heated and shortening has been absorbed. Regrease and bake 5 to 10 minutes more. Set aside to cool. When cool, butter pots generously and line side with buttered waxed paper. Do not line bottom. Lightly grease large bowl; set aside. Combine water, butter and honey. Beat in 4 eggs and egg white, 3-1/2 cups flour, yeast, sugar and salt. Continue to beat 2 minutes, then add baking powder and additional flour, 1/2 cup at a time, beating constantly until soft dough is formed. Quickly mix in cheese. Knead dough 10 minutes, cover and let rise until doubled in size. Punch down and let rise again until doubled. Punch down once more. Knead about 2 minutes, divide into 4 equal sections. Knead briefly, then separate each section into 7 to 10 balls. Layer balls in each pot. Cover and let dough rise to top of pots. Preheat oven to 425°. Brush each bread with egg yolk and sprinkle with poppy seeds. Bake 10 minutes. Reduce heat to 375° and bake until golden brown, about 25 to 30 minutes. Cool pots on rack 15 minutes, then carefully remove bread and let cool.

Greek Honey Nut Bread

No. of Servings: 1 loaf

Oven Temp.: 375°

Container Size: 9-1/2" x 1-1/2" round baking pan

2-1/2 - 3 C all-purpose flour
1 pkg. (1/4 oz.) active dry yeast
3/4 C milk
1/4 C sugar
1/2 tsp. salt
1/4 C butter or margarine
1 egg
1/2 tsp. grated lemon peel, optional
1/2 C light or dark raisins
1/2 C chopped figs
1/2 C chopped walnuts
1/4 C honey

(Continued on next page)

In large mixer bowl combine 1 cup flour and yeast. Heat milk, sugar, and butter and salt just till warm (115°-120°), stirring constantly to melt butter. Add to dry mixture; add egg and peel. Beat at low speed with electric mixer for 1/2 minute, scraping bowl. Beat 3 minutes at high speed. By hand, stir in enough remaining flour to make a moderately stiff dough. Knead on floured surface until smooth (5 to 10 minutes). Shape into a ball. Place in greased bowl; turn once. Cover let rise until double (about 45 minutes). Bake for 30 minutes. Remove from pan. Brush with honey.

Gruyere Herb Bread

No. of Servings: 1 large loaf — Oven Temp.: 425°

Container Size: 11 cup savarin (ring) mold

- 1/3 C clarified unsalted butter, room temperature
- 2 tsp. olive oil
- 1/2 tsp. each dried basil, savory, chervil, and tarragon, crumbled
- 1 tsp. freshly ground pepper
- 1/4 tsp. dried thyme, crumbled
- 2 C very warm water
- 1 pkg. active dry yeast
- 2 Tbls. sugar
- 1 Tbls. plus 1/2 tsp. salt
- 5 - 5-1/2 C unbleached all-purpose flour
- 5 oz. grated swiss Gruyere cheese
- 1 egg white, beaten

Brush 11 cup savarin mold generously with butter; place in freezer 5 minutes; brush with butter again. Refrigerate mold. Combine oil, basil, savory, chervil, tarragon, pepper, and thyme in small bowl; let stand 1 hour. Dissolve yeast in very warm water in large bowl. Add sugar, salt, and herb mixture; stir until sugar dissolves. Stir in enough of the flour to make a soft dough. Knead 10 minutes on lightly floured surface, adding enough of the remaining flour to prevent sticking. Cover, let rest 10 minutes. Shape into ball. Let rise in greased large bowl, covered with plastic wrap, at room temperture until doubled, about 1-1/2 hours. Punch down dough; roll on lightly floured surface into 10" circle. Sprinkle with cheese. Fold edges in toward center to form ball; let rest, covered 8 minutes. Roll dough into 24" x 10" rectangle; roll up tightly, starting at long edge; pinch seam to seal. Join open ends to form circle. Pinch seam to seal. Place in prepared mold, seam down. Let rise, covered with waxed paper, at room temperature until doubled, about 1 hour and 15 minutes. Heat oven. Brush loaf with egg white. Holding scissors at 45° angle, snip surface of dough at 2" intervals (or slash with razor blade). Bake on center oven rack 10 minutes. Reduce oven temperature to 375°; bake until bread sounds hollow when tapped, 35 to 40 minutes. Cool in pan on wire rack 5 minutes. Remove from pan; cool on wire rack.

High Protein Bread

No. of Servings: 2 loaves Oven Temp.: see directions
Container Size: 2 well buttered loaf pans

3 C warm water
2 cakes yeast
2 Tbls. honey
3 C whole wheat flour, unsifted
4 C unbleached flour, unsifted
3 Tbls. wheat germ
1/2 C soy flour or powder, unsifted
3/4 C nonfat dry milk
4 tsp. salt
2 Tbls. oil, or margarine, melted and cooled
1 C additional flour, if needed

In large bowl stir together the water, yeast and honey. Let stand 5 minutes. Meanwhile, measure the flours, wheat germ, soy flour and dry milk and sift all together once. Stir the yeast mixture, while stirring add the salt and 3 cups of the flour mixture. Beat 75 strokes by hand or 2 minutes at medium speed in electric mixer. Add the oil. Blend, turn onto floured board, add 1 cup or more additional flour, as needed. Knead thoroughly about 5 minutes till smooth and elastic. Place in a well-oiled bowl, turning dough so top also is oiled. Cover with a clean damp cloth. Let rise in warm place, free of drafts, till double in bulk. Punch dough down, fold over the edges and turn dough upside down. Let rise another 20 minutes. Turn onto a board, shape in 2 loaves. Place in loaf pans. Cover, let rise till double. Bake 350° for 15 minutes. Reduce to 325°, finish baking about 30 minutes. Also makes excellent rolls.

Honey Wheat Bread

No. of Servings: 2 loaves Oven Temp.: 375°
Container Size: 2 - 9" x 5" loaf pans

4 - 5 C flour
2 tsp. salt
2 envelopes active dry yeast
1 C water
1/2 C honey
1/4 C butter
1 C cottage cheese
2 eggs
1 C whole wheat flour
1/2 C rolled oats
1 C chopped nuts

Grease two loaf pans. In large bowl, combine 2 cups flour, salt and yeast; blend well. In saucepan, heat water, honey, butter and cottage cheese until very warm. Add warm mixture and eggs to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand, stir in whole wheat flour, oats and nuts plus enough bread flour to form a soft dough. On floured surface, knead dough about 10

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minutes or until dough is smooth and elastic. Place dough in greased bowl; cover and let rise until doubled in size, about 1 hour. Punch down dough. Divide into 2 parts; mold into balls. Allow to rest for 15 minutes. Shape into 2 loaves. Place in pan. Cover and let rise until doubled in size, about 1 hour. Heat oven and bake for 35 to 40 minutes. Remove from pans immediately. Cool. Brush tops of loaves with melted butter.

June's Colonial Bread

No. of Servings: 2 loaves — Oven Temp.: 375°

Container Size: 9-1/2" x 5" x 3" bread pans

2 pkgs. dry yeast
2 C boiling water
1/2 C warm water
1/4 C vegetable oil
1/2 C cornmeal
3/4 C whole wheat flour
1/2 C rye flour
4-1/2 C all-purpose flour
1/3 C brown sugar
1 tsp. salt

Dissolve yeast in warm water. Combine cornmeal, sugar, salt, boiling water in large bowl. Cool to lukewarm. Stir in yeast. Add the whole wheat, rye and 2 cups all-purpose flour and stir well. Add the vegetable oil and remaining flour to make a stiff dough. Turn out onto floured board and knead until smooth, about 8 to 10 minutes. Place in greased bowl, cover and let rise until double in bulk. Punch down, cut in half and let rest 10 minutes. Shape into loaves and place in greased bread pans. Let rise until almost doubled. Bake for 45 minutes. Remove from pans immediately. Place on wire rack to cool.

Kansas Coarse Wheat Bread

Oven Temp.: 350°

1 C untreated wheat, washed and drained
all-purpose flour
2 C water, hot
1/2 C granulated sugar
2 C water, warm
1/2 C shortening
3 eggs, beaten
2 pkgs. dry yeast
1 tsp. salt

Soak wheat in 2 cups hot water overnight. Drain and place in blender or food processor; chop to a coarse texture. Combine warm water, yeast, and enough flour to make consistency of thick gravy. Stir in remaining ingredients including chopped wheat. Add additional flour to make a stiff dough. Knead until smooth and elastic, about 8 minutes. Oil the dough and place in well oiled bowl. Cover and let rise until doubled; punch down. Let rise 45 minutes longer. Shape into loaves or rolls and let rise until doubled. Bake in preheated oven for 35 to 40 minutes, or until done.

K-State Crown

Oven Temp.: 375°

Container Size: tube cake pan

2 cakes yeast
1/2 C lukewarm water
1 C milk (scalded and cooled)
2 Tbls. sugar
1-1/2 tsp. salt
1 egg, beaten
5 C flour
2 Tbls. melted shortening
maraschino cherries for garnish

Crumble yeast into water. Place milk, sugar, salt and egg in mixing bowl, blend. Add 2 cups flour and beat until bubbles form on surface. Add melted shortening and about half remaining flour. Mix to form soft dough. Turn dough out onto a floured board and knead until dough is smooth, elastic and can easily be handled. Press dough in a lightly greased bowl, turning dough over so greased side is up. Cover and allow to rise to double in bulk. Knead down and divide into 18 portions. Shape into balls and lightly butter. Coat each with sugar-cinnamon mixture of 1 cup sugar and 1 teaspoon cinnamon. Place all 18 balls in a single layer in bottom of large tube cake pan. Let rise until doubled. Bake 35 to 40 minutes. Cool on wire rack 5 to 7 minutes before removing from pan. Turn upright and tuck several whole Maraschino cherries on top. This K-State Crown has been a specialty bread on the KSU Campus for about 30 years.

Onion-Dill Batter Bread

Oven Temp.: 350°

Container Size: 9" pie pan

1/2 C milk
1-1/2 Tbls. sugar
1 tsp. salt
2-1/4 tsp. margarine or butter
1 pkg. dry yeast
1/2 C flour (sifted)
1 Tbls. minced onion
1/2 tsp. dried dill weed (can substitute rosemary)

Melt together butter and salt. Scald milk, remove from heat and stir in sugar, salt and butter until dissolved. Cool to lukewarm. In large bowl dissolve yeast in warm water. Add cooled milk mixture. Stir flour into yeast mixture. Add minced onion and dill. Stir all together (about 2 minutes). Cover and let rise to triple bulk (45 minutes or so). Stir down and beat vigorously 1/2 minute. Turn into pie dish, greased. Bake for 1 hour. Brush top of crust with melted butter and sprinkle lightly with salt. Cool on rack and enjoy!

Perfect White Bread

No. of Servings: 2 loaves

Oven Temp.: 400°

Container Size: 8-1/2" x 4-1/2" x 2-1/2" loaf pan

1 pkg. active dry yeast or 1 cake compressed yeast
1/4 C water
2 C milk scalded
2 Tbls. sugar
1 Tbls. shortening
6 - 6-1/4 C sifted all-purpose flour

Soften active dry yeast in warm water (110°) or compressed yeast in lukewarm water (85°). Combine hot milk, the sugar, salt, and shortening. Cool to lukewarm. Stir in 2 cups of the flour; beat well. Add the softened yeast; mix. Add enough of remaining flour to make a moderately stiff dough. Turn out on lightly floured surface; knead till smooth and satiny (8 to 10 minutes). Shape in a ball; place in lightly greased bowl, turning once to grease surface. Cover; let rise in warm place till double (about 1-1/2 hours). Punch down. Let rise again till double (about 45 minutes). Cut dough in 2 portions. Shape each in smooth ball; cover and let rest 10 minutes. Shape in loaves; place in 2 greased loaf pans. Let rise till double (about 1 hour). Bake in hot oven 35 minutes or till done. If tops brown too fast, cover loaves with aluminum foil last 20 minutes.

Russian Black Bread

No. of Servings: 2 loaves Oven Temp.: 375°
Container Size: 2 - 8" or 9" round cake pans

3 - 4 C flour
2 C whole bran cereal
2 envelopes active dry yeast
1 Tbls. sugar
1 Tbls. instant coffee
1 Tbls. salt
2 tsp. onion powder
1 tsp. crushed fennel seed
2-1/2 C water
1/2 C molasses
1/4 C cooking oil
1 square unsweetened chocolate
3 C rye flour

Grease two round cake pans. Combine 2-1/2 cups flour, cereal, yeast, sugar, coffee, salt, onion powder and fennel seed. In large saucepan, heat water, molasses, cooking oil and chocolate until very warm. Add warm liquid to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand, stir in rye flour plus enough bread flour to form a stiff dough. Knead on floured surface adding 1/2 to 1 cup flour until dough is smooth and elastic, about 10 minutes. Place in greased bowl; cover and let rise in warm place until doubled in size about 1 to 1-1/2 hours. Punch down dough. Let rest for 15 minutes. Divide dough in half; shape into round loaves. Cover and let rise until doubled, 1 to 1-1/2 hours. Heat oven and bake for 45 to 55 minutes until crust is dark brown.

Saffron Bread

No. of Servings: 1 large loaf Oven Temp.: 400°
Container Size: baking sheet

1-1/3 C dried currants
1/4 C sweet sherry
1 Tbls. saffron threads
1/3 C water
1 pkg. active dry yeast
1 Tbls. sugar
1 C very warm milk
1/2 C unsalted butter, softened
1 egg
1 tsp. salt
1 tsp. freshly ground nutmeg
1 tsp. caraway seed
1/2 tsp. ground cinnamon
1/2 tsp. ground mace
1/4 tsp. ground cloves
4 - 4-1/2 C unbleached all-purpose flour
1 egg yolk
1 Tbls. milk

Toss currants with sherry in small bowl. Let stand at room temperature, covered, 5 hours or overnight. Drain currants; pat dry. Heat saffron and water in small saucepan to barely simmering; reduce

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heat to very low. Barely simmer 15 minutes; cool to room temperature. Dissolve yeast and sugar in milk in large bowl; let stand until bubbly, about 10 minutes. Whisk in saffron and water, butter, egg, salt, nutmeg, caraway, cinnamon, mace and cloves. Whisk in 2 cups of the flour; whisk until very smooth. Gradually stir in enough of the remaining flour to make a medium stiff dough. Knead dough on lightly floured surface until smooth and elastic, about 10 minutes. Shape into ball. Let rise in greased bowl, covered with plastic wrap, at room temperature until doubled, about 1-1/2 hours. Punch down dough. Roll on lightly floured surface into 10" circle; sprinkle with currants. Fold edges in toward center to form ball, working currants into dough, let rest, covered, 8 minutes. Divide dough into thirds; shape each third into 14" ropes. Place ropes side by side on lightly greased baking sheet. Beginning at one end, braid the dough tightly, interweaving the pieces, without stretching them. Pinch ends of strands together and tuck under. Let rise, covered with wax paper, until doubled, about 1 hour. Heat oven to 400°. Whisk egg yolk and milk in small bowl; brush braid with egg wash. Bake on center rack 10 minutes; reduce oven temperature to 375°. Bake until bottom sounds hollow when tapped, about 20 minutes. Remove from baking sheet; cool on wire rack.

Sour Cream Dill Bread

No. of Servings: 2 loaves — Oven Temp.: 350°

Container Size: 2 loaf pans

1 pkg. dry yeast
1/4 C warm water
1 Tbls. melted margarine
1/2 tsp. salt
1 C sour cream
1 egg, slightly beaten
1 small onion, minced
1 tsp. dill seed
2 Tbls. sugar
1/2 tsp. baking soda
2-3/4 to 3 C flour

Dissolve yeast in warm water, and add rest of ingredients in order. Put in greased bowl and let rise until it is double in size. Make into 2 small loaves. Let rise again and bake about 50 or 60 minutes or until golden brown.

Basic Sourdough Starter

No. of Servings: 1-1/2 C

Container Size: 1-1/2 - 2 qt. glass bowl

1 C lukewarm purified water
1/3 C instant nonfat dry milk
3 Tbls. lowfat plain yogurt
1 C all-purpose flour

Rinse 1-1/2 to 2 quart glass or ceramic bowl with hot water several minutes and wipe dry. Combine water and dry milk in bowl, stirring until milk is dissolved. Blend in yogurt. Cover with plastic wrap and let stand in warm draft-free area until consistency of yogurt, about 12 to 24 hours. Using plastic spoon, gradually add flour, blending until smooth. Cover and let stand in warm draft-free area until mixture is full of bubbles and has sour aroma, about 2 to 4 days. The starter is now ready to use. Store uncovered in refrigerator in plastic or ceramic container. (Do not use glass).

Sourdough French Bread

No. of Servings: 1 - 12" loaf

Oven Temp.: 400°

Container Size: baking sheet

1/2 C Basic Sourdough Starter
1 C lukewarm water
2 C all-purpose flour
1 tsp. sugar
1 tsp. salt
2 C all-purpose flour
2 - 3 Tbls. cornmeal
boiling water
1 egg white, beaten

Place starter in large bowl. Stir in water, blending well. Add 2 cups flour and mix thoroughly. Cover with plastic wrap and let stand in warm area overnight. Grease another large bowl. Add sugar and salt to starter mixture and mix well. Gradually mix in remaining flour. Turn dough out onto very lightly floured surface and knead until smooth and elastic, about 5 to 10 minutes. Transfer dough to greased bowl, turning to coat all surfaces. Cover with plastic and let stand in warm area until doubled in volume, about 1 to 1-1/2 hours. Sprinkle baking sheet with cornmeal. Punch dough down and shape into loaf about 12" long. Transfer to baking sheet. Cover with plastic and let stand in warm area until doubled in volume, about 1 hour. Position rack in center of oven and preheat. Fill pie plate or cake pan with boiling water and set in botton of oven. Make 3 slashes diagonally across top of loaf using tip of sharp knife. Brush loaf with some of egg white. Bake 10 minutes. Brush loaf again with egg whites. Continue baking until loaf is nicely browned, about 20 to 30 minutes. Remove from oven, transfer to wire rack and let cool before slicing.

Sourdough Whole Wheat Bread

No. of Servings: 1 loaf
Oven Temp.: 375°
Container Size: 9" x 5" loaf pan

1-1/2 tsp. dry yeast
1/4 C lukewarm water
6 Tbls. Basic Sourdough Starter room temperature
3 Tbls. instant nonfat dry milk
3/4 C lukewarm water
1-1/2 C stone ground wheat flour
1/2 C all-purpose flour
2 Tbls. wheat germ
2 Tbls. molasses
2 Tbls. polyunsaturated margarine
1-1/2 tsp. salt
1/2 tsp. baking soda
1-1/4 - 1-3/4 C all-purpose flour

Dissolve yeast in 1/4 cup lukewarm water in large bowl and let stand 5 minutes to proof. Add starter, dry milk and remaining warm water and blend well. Add wheat flour, all-purpose flour and wheat germ and beat 4 to 5 minutes. Cover with plastic and let stand in warm area until doubled in volume, about 1 hour. Add molasses, margarine, salt, baking soda and 1-1/4 cup all-purpose flour and beat until dough is stiff, adding remaining 1/2 cup all-purpose flour as necessary. Turn dough out onto very lightly floured surface and knead 10 to 15 minutes. Transfer to bowl. Cover and let stand in warm area until doubled, about 1-1/2 hours. Grease loaf pan. Punch dough down and shape loaf. Transfer to pan. Cover and let stand in warm area for about 45 minutes. Preheat oven. Bake until loaf is nicely browned, about 35 minutes.

Two Tone Bread

No. of Servings: 2 loaves
Oven Temp.: 375°
Container Size: regular loaf pans

5 - 5-1/2 C all-purpose flour
2 pkgs. active dry yeast
3 C milk
1/3 C sugar
1/3 C shortening
1 Tbls. salt
3 Tbls. dark molasses
2-1/4 C whole wheat flour

In large mixer bowl, combine 3 cup all-purpose flour and the yeast. In saucepan heat together milk, sugar, shortening and salt just till warm. Stirring constantly to melt shortening. Add to dry mixture in mixer bowl. Beat at low speed with electric mixer for 1/2 minute, scraping sides of bowl constantly. Beat 3 minutes at high speed. Divide dough in half. To one half, stir in enough flour to make a moderately stiff dough. Turn out on lightly floured surface and knead till smooth and

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Two Tone Bread

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elastic. Shape into a ball. Place in well greased bowl, turning once; set aside. To remaining dough, stir in molasses and whole wheat flour. Turn on lightly floured surface, knead 5 to 8 minutes. Kneading in enough all-purpose flour to make a moderately stiff dough. Shape into ball. Place dough in greased bowl, turning once to grease top surface. Let both doughs rise in warm place until double (1 - 1-1/4 hours). Punch down, cover and let rest 10 minutes. Roll out 1/2 of the light dough and 1/2 of the dark dough. Place dark dough atop light. Roll up tightly into loaf, beginning at short side. Repeat with remaining doughs. Bake 30 to 35 minutes.

Whole Wheat Bread

No. of Servings: 2 loaves — Oven Temp.: 375°

Container Size: 2 - 9" x 5" loaf pans, greased

4 to 4-1/2 C all-purpose flour
2 C whole wheat flour
2 pkgs. dry yeast
1 Tbls. salt
1-1/2 C milk
1/2 C water
1/2 C sm. curd cottage cheese
1/4 C honey
1/4 C butter or margarine

In large mixer bowl, combine 1 cup all-purpose flour, whole wheat flour, yeast and salt; mix well. In saucepan, heat milk, water, cottage cheese, honey and butter until warm. Butter does not need to melt. Add to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand, gradually stir in remaining all-purpose flour to make a firm dough. Knead on floured surface until smooth and elastic, about 5 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place until light and doubled, about 1 hour. Punch down dough. Divide into 2 parts. On lightly floured surface, roll or pat each half to a 14" x 7" rectangle. Starting with shorter side, roll up tightly, pressing dough into roll with each turn. Pinch edges and ends to seal. Place in pans. Cover; let rise in warm place until light and doubled, about 1 hour. Bake 35 to 40 minutes. Remove from pans.

Whole Wheat Bread

No. of Servings: 3 loaves Oven Temp.: 350°
Container Size: 3 - 9" x 5" loaf pans

3 C rolled oats
3 C hot water
1 C honey
1 C bran flakes
3 Tbls. butter
1 Tbls. salt
1 pkg. dry yeast
1 C warm water
2 C whole wheat flour
10 - 12 C flour

Grease large bowl and loaf pans. Combine oats, 3 cups hot water, honey, bran flakes, butter and salt in another bowl and blend well. Let mixture stand at room temperature until cool. Combine yeast and 1 cup warm water in small bowl and let stand until foamy, about 5 to 10 minutes. Stir yeast into oat mixture. Add whole wheat flour and mix well. Turn on floured surface and knead in flour until dough is firm and no longer sticky. Transfer to greased bowl, turning to coat entire surface. Let stand in warm area until doubled. Punch dough down. Turn on floured surface. Divide into thirds and shape into loaves. Transfer to pans. Cover and let stand in warm place until doubled in size. Bake bread in preheated oven until browned, about 50 minutes. Cool.

Whole Wheat Potato Bread

No. of Servings: 2 loaves Oven Temp.: 375°
Container Size: 2 regular loaf pans, greased

1-3/4 C all-purpose flour
2 pkgs. yeast
1 C milk
1/2 C water
2 Tbls. butter
2 Tbls. sugar
1 Tbls. salt
1-1/2 C seasoned instant mashed potatoes
1/2 C dairy sour cream
1/2 minced onion
2 tsp. tarragon
1 tsp. garlic powder
5 - 6 C whole wheat flour

1-3/4 cups white flour together. Add yeast. Heat milk, water, butter, sugar and salt over low heat until warm, stirring to blend. Add liquid ingredients to flour-yeast mixture and beat until smooth, about 3 minutes. Add potatoes, sour cream, onion, tarragon and garlic powder. Beat until smooth. Stir in enough of the whole wheat flour to make a moderately stiff dough. Turn out on floured board. Let rest 10 minutes. Knead until smooth. Let rise in warm place until double, about 45 to 50 minutes. Punch down. Divide in half; shape into two loaves. Place

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Whole Wheat Potato Bread

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in greased pans; brush with melted butter. Cover and let rise until doubled in size about 30 to 45 minutes. Bake 30 to 40 minutes. Brush with oil after removing from oven.

Whole Wheat Raisin Loaf

No. of Servings: 2 loaves — Oven Temp.: 350°

Container Size: 2 - 9" x 5" loaf pans

2 C flour	3/4 C water
2 envelopes active dry yeast	1/4 C oil
1/2 C sugar	4 C whole wheat flour
3 tsp. salt	1 C rolled oats
1 tsp. cinnamon	1 C raisins
1/2 tsp. nutmeg	1 - 1-3/4 C flour

Combine 2 cups flour, yeast, sugar, salt, cinnamon and nutmeg on low speed until well blended. In saucepan, heat milk, water and oil until very warm (120°-130°). Mix warm liquid with flour mixture on low speed until moistened. Beat 4 minutes at medium speed. By hand, stir in whole wheat flour, oats, raisins and enough white flour to make a stiff dough. On well-floured surface, knead dough until smooth and elastic; about 5 minutes. Place in greased bowl, cover and let rise in warm place until doubled in size (about 20 to 30 minutes). Grease loaf pans. Punch down dough; divide and shape into two loaves. Place in greased pans; brush with melted butter. Cover and let rise until doubled in size about 30 to 45 minutes. Bake for 40 to 50 minutes. Immediately remove from pans.

Yeast-Raised Corn Bread

No. of Servings: 2 loaves Oven Temp.: 375°
Container Size: 2 - 8" round cake pans, or 8" cast-iron skillets

1 C milk
1/3 C sugar
2 tsp. salt
1/2 C (1 stick) margarine
1/2 C warm water (105°-115°)
2 pkgs. active dry yeast
2 eggs (at room temperature)
1-1/2 C yellow cornmeal
4 C unsifted flour

Scald milk; stir in sugar, salt and margarine; cool to lukewarm. Measure warm water into large warm bowl. Sprinkle in active dry yeast; stir until dissolved. Stir in lukewarm milk mixture, eggs, cornmeal and flour. Beat until well blended (batter will be stiff). Divide batter between 2 greased pans, or 8" cast-iron skillets. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour and 10 minutes. Bake 30 to 35 minutes or until done. Serve warm.

Corn Bread with Sausage: Stir 1 cup crumbled cooked Italian sweet sausage into batter.

Pepper Corn Bread: Stir 1 cup chopped sweet red pepper into batter.

Rolls

Angel Biscuits

No. of Servings: 3-1/2 dozen biscuits — Oven Temp.: 400°

1 pkg. active dry yeast
1/4 C sugar
2 Tbls. warm water
1 tsp. baking soda
1 C shortening
2 C buttermilk
5 C self-rising flour

Dissolve yeast in warm water. Cut shortening into flour, sugar and soda with pastry blender until mixture resembles fine crumbs. Stir in buttermilk and yeast mixture until dough leaves side of bowl (dough will be soft and sticky). Turn dough onto floured board. Gently roll in flour to coat; shape into ball. Knead 25 to 30 times, sprinkling with flour if dough is too sticky. Place dough in lightly greased bowl; cover and refrigerate at least 3 hours but no longer than 3 days. Use as needed. Roll or pat dough 1/2" thick. Cut with floured 2" biscuit cutter. Place about 1" apart on ungreased cookie sheet. Let rise in warm place until double, about 1 hour. Bake until golden brown, 12 to 14 minutes. Immediately remove from cookie sheet.

Bagels

No. of Servings: 12 — Oven Temp.: 375°

Container Size: cookie sheet

2 pkgs. yeast
4 - 4-1/2 C sifted all-purpose flour
1-1/2 C lukewarm water
3 Tbls. sugar
1 Tbls. salt

Combine yeast and 1-3/4 cups of the flour. Combine water, sugar and salt; add to yeast mixture. Beat at low speed for 1/2 minute. Then high speed for 3 minutes. By hand stir in enough of remaining flour to make a moderately stiff dough. Knead until smooth, 5 to 8 minutes. Cover and let rise 15 minutes. Cut dough into 12 portions; shape into smooth balls. Punch a hole in center of each and shape like a doughnut. Cover and let raise 20 minutes. In large kettle, combine 1 gallon water and 1 tablespoon sugar; bring to boil. Reduce temperature to simmer. Cook bagels 4 or 5 at a time for 7 minutes, turning once. Drain. Place on ungreased cookie sheet. Bake 30 to 35 minutes.

Buttery Refrigerated Rolls

Oven Temp.: 375°

6 - 7 C flour
1/4 C sugar
2 tsp. salt
2 envelopes active dry yeast
1 C water
1 C milk
1/2 C butter
1 egg

Combine 2 cups flour, sugar, salt and yeast; blend well. In small saucepan, heat water, milk and butter until very warm. Add warm liquid and egg to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand, stir in 2 to 3 cups flour to form a stiff dough. Knead in 1 to 2 cups flour until dough is smooth and elastic, about 10 minutes. Place in greased bowl; cover with plastic wrap and cloth towel. Let rise in warm place until doubled in size, about 1 hour. Punch down dough. Let rest on counter for 15 minutes. Shape dough to variation desired. Brush dough with butter; cover loosely with plastic wrap. Refrigerate 24 to 48 hours. When ready to bake, let stand in warm place 30 minutes. Heat oven and bake 18 to 20 minutes or until golden brown.

Easy Refrigerator Rolls

No. of Servings: 2 dozen

Oven Temp.: 425°

2 pkgs. yeast
2 C warm water
1/2 C sugar
2 Tbls. salt
6 C flour
1 egg
1/4 C shortening

Rinse a mixing bowl, with hot water, then add 2 cups warm water. Add yeast and stir until dissolved. Stir in sugar and salt until dissolved. Add 3 cups flour and beat until smooth. Add shortening and stir in completely, then all the egg. Blend in. Add the rest of the flour, 1 cup at a time. Shape into rolls and let rise to double in bulk. Or refrigerate until ready to use, then shape and let rise until double in bulk. Bake 20 to 25 minutes. Can also be used for a variety of sweet rolls you choose to make.

Freezer Rolls

No. of Servings: 24 medium size — Oven Temp.: 370°

2 pkgs. yeast
1/3 C sugar
1 tsp. salt
2 sticks oleo
2 eggs
1-1/3 C very warm water
5-1/4 to 6-1/4 C flour

Have everything at room temperature. Put yeast, sugar and salt and 1-1/2 cups flour into large mixing bowl, mix well. Mix softened oleo in then add eggs and beat 2 minutes with electric mixer at medium speed or use spoon if desired. Add water and beat 2 minutes. Add flour gradually and mix well after each addition. When mixture gets too stiff to stir with spoon use hands to mix in flour to make a soft dough that will not stick to hands. Does not need to be kneaded. Scrape sides of bowl as you go. Form dough into ball and lay in greased bowl. Cover and let set in warm place until double in bulk (45 minutes). Mix down and make into 24 rolls. Let rise again until double. Bake in preheated oven only until brown on top. Turn out on wire rack to cool. Grease tops with oleo or butter. Freeze. Will keep 2 or 3 weeks. For serving, rebake the same way.

Hamburger Buns

No. of Servings: 12 — Oven Temp.: 400°
Container Size: cookie sheet, greased

1/2 C milk
2 Tbls. sugar
1-1/2 tsp. salt
1/4 C shortening
1 pkg. dry yeast
1/2 C warm water
3 C flour
1 beaten egg
1 egg for glaze
2 Tbls. water
1/2 tsp. sesame or poppy seeds (optional)

Scald milk, pour into bowl over sugar, salt and fat. Stir, cool to lukewarm. Sprinkle yeast on warm water; stir to dissolve. Add yeast, 1-1/2 cups flour, egg to milk mixture. Mix to smooth batter. Add and stir rest of flour. Cover and let rest 15 minutes. Knead on board till there is no stickiness. Roll out to 1-1/2". Cut circles with the top of a 1 lb. coffee can. Place on greased sheets, leaving room between. Let rise. Bake for 12 minutes. Remove from oven. Brush with egg water glaze. Sprinkle with seeds.

Out Of This World Rolls

No. of Servings: 30 rolls
Oven Temp.: 400°
Container Size: muffin tins, greased

2 pkgs. yeast
1-1/4 C warm water
3 eggs, well beaten
4-1/2 - 5 C flour
1/2 C shortening
1/2 C sugar
2 tsp. salt
butter or margarine

Dissolve yeast in 1/4 cup warm water. Let stand 10 minutes. Combine dissolved yeast, eggs, 2-1/2 cups flour, 1 cup warm water, shortening, sugar and salt in large bowl. Beat until smooth at medium speed, scraping sides of bowl for 2 minutes. With wooden spoon, stir in remaining flour to make soft dough. Cover. Let rise until doubled in bulk, about 1 hour. Punch down, refrigerate overnight. Three hours before baking, divide dough in half. Roll each half into 1/2" thick rectangle. Spread with margarine. Starting with long side, roll up jellyroll style. Cut into 1" slices. Place in greased muffin cups, open side down. Cover. Let rise 3 hours until doubled. Bake 12 to 15 minutes.

Parker House Rolls

Oven Temp.: 375°

1 C thin mashed potatoes
1 C milk
1/2 C melted shortening
1/2 C sugar
1-1/2 tsp. salt
2 eggs, beaten
1 pkg. yeast
1/4 C lukewarm water
5 to 6 C flour

Scald milk and shortening together; cool to lukewarm. Dissolve yeast in warm water. Add yeast, mashed potatoes, sugar, salt and beaten eggs. Beat in flour until stiff enough to knead. Knead on bread board till nice texture. Put dough in bowl, grease top; cover and put in refrigerator overnight. Work down next morning and make in roll, loaf bread or pizza crust. Let rise until double. Bake 20 minutes or until done.

Party Refrigerator Rolls

Oven Temp.: 425°

Container Size: baking sheet

1/2 C sugar
1 C buttermilk
3/4 C shortening
1 tsp. salt
1 C cooked mashed potatoes
2 pkg. dry yeast
1/4 C warm water
2 eggs, beaten
5 to 6 C flour

In a pan, combine sugar buttermilk, shortening and salt. Heat just until shortening is melted. Remove from heat. Stir in potatoes. Cool. Dissolve yeast in warm water. In a large bowl, beat potato mixture, adding flour. Add yeast and eggs. Knead. Place in a greased bowl. Turn to grease top. Cover tightly. Store in refrigerator — may be kept in refrigerator for 1 week. Punch down. Divide into 1/3. Roll each into a 10" circle 1/2" thick. Brush with melted butter. Cut in 12 wedges. Roll each lightly beginning with wide end, seal. Use greased baking sheet. Let rise until double. Bake for 6 minutes.

Rich Hot Rolls

No. of Servings: 30

Oven Temp.: 375°

3/4 C milk
1/2 C shortening
1/2 C sugar
1 tsp. salt
1/2 C sugar
2 pkgs. yeast
1/2 C warm water
4-1/2 to 4-3/4 C sifted all-purpose flour
2 eggs

Scald milk; add shortening, sugar and salt. Cool to lukewarm. Sprinkle yeast on warm water; stir to dissolve. Add 1-1/2 cups flour to milk mixture; beat well by hand or with electric mixer at low speed 1 minute. Beat in eggs and yeast. Gradually stir in enough remaining flour, a little at a time, to make a soft dough that leaves the sides of bowl. Turn onto lightly floured board; knead until smooth, satiny and no longer sticky, 5 to 8 minutes. Place in lightly greased bowl; invert to grease the top. Cover and let rise in warm place until double, 1 to 1-1/2 hours. Punch down, and turn into board. Shape into rolls and brush the tops with melted butter; let rise until double, 30 to 45 minutes. Bake 12 to 15 minutes. Very good for dinner rolls, kolache or cinnamon rolls.

Salty Wheat Sticks

No. of Servings: 2 dozen — Oven Temp.: 450°

Container Size: baking sheets

1 pkg. active dry yeast
1 tsp. honey
1-1/2 C warm water (105°-115°)
2 C whole wheat flour
1 to 1-1/4 C flour
1 tsp. salt
2 Tbls. olive oil
olive oil
Kosher salt

Dissolve yeast and honey in water; let stand until bubbly, about 5 minutes. Mix whole wheat flour, 1 cup of all-purpose flour and 1 teaspoon salt in large bowl; make well in center. Pour half the yeast mixture into well; mix. Stir in 2 tablespoons olive oil and remaining yeast mixture to form a sticky dough. Turn dough onto well floured surface; knead in as much of the remaining flour as needed to form a soft dough. Knead until smooth and elastic, 10 to 12 minutes. Let rise covered in large greased bowl in warm place until doubled, about 45 minutes. Punch down dough; knead briefly. Let rise covered in bowl until doubled, about 30 minutes. Heat oven. Coat baking sheets lightly with olive oil; sprinkle with kosher salt. Punch down dough; divide into 24 pieces. Roll each piece into 12" x 1/2" log. Place about 1" apart on prepared baking sheets. Brush with olive oil; sprinkle with kosher salt. Bake until crisp and light brown, about 20 minutes. Cool.

Sourdough English Muffins

No. of Servings: 1 dozen muffins — Griddle Temp.: 275°

1 pkg. dry yeast
1/2 C lukewarm water
1/2 C Basic Sourdough Starter, room temperature
1/3 C instant nonfat dry milk
2-1/2 tsp. sugar
3/4 tsp. salt
3/4 C lukewarm water
3 to 3-3/4 C all-purpose flour
Cornmeal

Grease large bowl and set aside. Dissolve yeast in 1/2 cup lukewarm water in another large bowl and let stand 5 minutes to proof. Add starter, dry milk, sugar and salt and blend well. Mix in remaining water. Add 3 cups flour and beat until smooth. Turn dough out onto lightly floured surface and knead until smooth and elastic, adding remaining 3/4 cup flour as necessary. Transfer dough to greased bowl, turning to coat all surfaces. Cover with plastic and let stand in warm area until doubled, 1 to 1-1/2 hours. Sprinkle work surface and baking sheet with cornmeal. Punch dough down and turn out onto surface. Roll to

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Sourdough English Muffins

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thickness of about 1/2". Cut into rounds using 3" cutter. Place rounds cornmeal side up on baking sheet. Cover and let stand in warm area until almost doubled, about 1 hour. Preheat griddle; grease lightly. Cook muffins on both sides until lightly browned, turning once, about 10 minutes per side. Transfer to wire rack and let cool. Store in airtight plastic bags. Split and toast just before serving.

Sweet Potato Rolls

No. of Servings: 12 rolls — Oven Temp.: 400°

Container Size: muffin tins

- 8 to 10 oz. sweet potatoes, about 2 medium
- 1 egg, lightly beaten
- 2 Tbls. honey
- 1 Tbls. unsalted butter, softened
- 2 tsp. salt
- 1/8 tsp. freshly ground white pepper
- 1 pkg. active dry yeast
- 3 - 3-1/2 C unbleached all-purpose flour
- 1/2 C whole wheat flour
- 1 egg white, lightly beaten

Heat sweet potatoes in water to cover in medium saucepan to boiling; reduce heat. Simmer, uncovered, until fork-tender, about 30 minutes. Remove potatoes from liquid; reserve 1/2 cup of the liquid. Skin potatoes; discard skins. Mash potatoes by hand until smooth. (Do not puree). Cool to room temperature. Stir in egg, honey, butter, salt and pepper. Heat reserved 1/2 cup potato liquid to very warm. Dissolve yeast in liquid in large bowl. Stir in mashed potato mixture and enough of the flour to make soft dough. Knead on lightly floured surface, adding enough of the remaining flour to prevent sticking, until smooth and elastic, about 10 minutes. Place dough in large greased bowl; let rise, covered with plastic wrap, in refrigerator overnight. Remove bowl from refrigerator; let stand at room temperature 2 hours. Punch down dough; knead 1 minute; let rest, covered, 10 minutes. Divide dough into 24 equal pieces; shape each piece into a smooth ball. Place in greased muffin tins, 2 balls per cup. Let rise, covered, at room temperature until doubled, about 1 hour. Heat oven. Brush rolls with egg white. Bake on center oven rack until rolls are golden and bottoms sound hollow when tapped, about 20 minutes. Remove from pan; serve warm.

Tombstone Rolls

No. of Servings: 24 rolls
Oven Temp.: 250°
Container Size: muffin tins

1 pkg. dry yeast
3/4 C warm water
1/4 C sugar
2 tsp. salt
3/4 C milk
1/2 C margarine, softened
3 eggs, beaten at room temp.
5 C flour

Put the warm water in a warm bowl and sprinkle in the yeast. Stir in sugar, salt, milk, butter and eggs. Add 3 cups flour beaten with wooden spoon until well mixed. Beat in the rest of the flour. Cover, let rise about 1 hour. Fill tins, 2/3 full. Let rise again. Bake for 25 minutes.

Whole Wheat Bubble Loaf

Oven Temp.: 400°
Container Size: 2 quart casserole dish or two 8" x 4" loaf pans

2 - 2-1/2 C flour
2 Tbls. sugar
1-1/2 tsp. salt
1 envelope active dry yeast
1-1/4 C milk
2 Tbls. butter
1 egg
1-1/2 C whole wheat flour
1/4 C butter, melted
4 tsp. sesame seed

Grease casserole dish or loaf pans. In large bowl combine 1 cup flour, sugar, salt and yeast; blend well. In saucepan heat milk and butter until very warm. Add warm liquid and egg to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand, stir in whole wheat flour to form stiff dough. On floured surface, knead in 1 to 1-1/2 cups bread flour until dough is smooth and elastic, about 10 minutes. Place in greased bowl; cover and let rise in warm place until doubled in size, about 1 to 1-1/2 hours. Punch down dough. Let rest for 15 minutes. Cut dough into 30 to 40 walnut size pieces. For casserole loaf; place half of dough pieces in dish; drizzle with 2 tablespoons melted butter, sprinkle with 2 teaspoons sesame seed. Repeat with remaining dough pieces. For 8" x 4" loaves; place 1/4 dough pieces in one pan, drizzle with 1 tablespoon melted butter, sprinkle with 1 teaspoon sesame seed. Top with another 1/4 of the dough pieces, margarine and sesame seed. Cover, let rise until doubled in size 40 to 60 minutes. Heat oven. Bake for 25 to 35 minutes. Cool 5 minutes; remove from pan.

Recipe Notes

Miscellaneous

Bacon and Egg Sandwiches

Toast 4 slices of either homebaked or bought bread. Soft scramble 4 eggs and put on top of toast. Place slice of cheese on each slice of bread. Crisscross bacon slices and put under broiler until bacon is crisp. This is an easy Sunday Brunch.

Baked Chicken Parmesan

No. of Servings: 4 Oven Temp.: 350°

Container Size: 9" x 13" baking dish

2 C whole wheat bread crumbs
1/2 C grated parmesan cheese
1/3 C chopped parsley
1 - 3 oz. can french-fried onions, crushed
1/2 C unsalted butter
2 garlic cloves, crushed
1 tsp. Worcestershire sauce
1 tsp. dry mustard
4 whole chicken breasts, halved, boned and skinned

Preheat oven. Line baking dish with foil. Combine first four ingredients in shallow dish and mix thoroughly. Melt butter in saucepan over medium-high heat. Add garlic and saute 1 minute. Remove from heat. Stir in Worcestershire sauce and mustard. Dip chicken in butter mixture and then in bread crumbs, coating well. Arrange in prepared dish. Pour remaining butter mixture over top. Bake until chicken tests done, about 50 to 60 minutes.

Boston Baked Wheat

2 C cooked whole kernal wheat
1 small onion, minced
2 tsp. mustard
3/4 C salad dressing
3 hard-cooked eggs

Combine all ingredients. Allow to chill 2 or 3 hours before serving. May be served with sliced tomatoes or stuff a tomato with the salad and serve on lettuce leaf.

Breakfast Dish

No. of Servings: 12 Oven Temp.: 350°
Container Size: 9" x 15" x 2" casserole

Butter
10 slices bread, crusts removed
1/2 lb. cheddar cheese, grated
2 C milk
3 eggs, beaten
1 tsp. dry mustard
1 tsp. salt
1 Tbls. minced onion
Bacos

Butter bread, press 2 slices together. Cube, place half of cubes in buttered casserole. Cover with cheese, Bacos, add remaining cubes. Combine remaining ingredients. Pour over casserole; place in refrigerator over night. Let stand at room temperature for 30 minutes. Bake in pan of water for 1 hour.

Broccoli Supreme

Oven Temp.: 350° Container Size: greased casserole

1 egg
1 can creamed corn
1 box partially thawed broccoli
1 small onion, diced
salt
pepper
1-1/2 C Pepperidge Farm stuffing
1 stick oleo, melted

Mix egg, corn, broccoli, onion, salt and pepper. Toss stuffing and butter. Mix 2/3 stuffing with broccoli mixture. Put in greased casserole. Top with remaining stuffing mix.

Brunch Casserole

No. of Servings: 6-8 Oven Temp.: 425°
Container Size: 13" x 9" x 2" baking dish

1 lb. bulk sausage
1 (8 oz.) can Crescent dinner rolls
2 C (8 oz.) shredded Mozarella cheese
4 eggs, beaten
3/4 C milk
1/4 tsp. salt
1/8 tsp. pepper

Crumble sausage in skillet; cook over medium heat until brown, stirring constantly. Drain well. Line bottom of a buttered baking dish with Crescent rolls, firmly pressing to seal. Sprinkle with sausage and cheese. Combine eggs, milk, salt and pepper, beat well and pour over sausage. Bake for 15 minutes or until set. Let stand 5 minutes. Cut into squares and serve immediately.

Cheese Puffs

Oven Temp.: 325°-375° Container Size: cookie sheet

2 C flour
2 C grated cheese
2 sticks Oleo
2 C Rice Krispies

Mix with hands and form small balls, (rounded teaspoon) place on ungreased cookie sheet in moderate oven about 15 minutes. Do not brown puffs very much or they will taste burned. Good hot or cold. Keeps well. Freezes well.

Cheese Strata

No. of Servings: 10 Oven Temp.: 350°

Container Size: 9" x 13" pan

12 slices bread
2-2/3 C milk
3/4 tsp. salt
butter
4 eggs
1/4 tsp. dry mustard
6 slices cheese or 2 C shredded cheese

Lightly butter the bread (may be stale). Arrange six slices in bottom of baking dish. Cover with cheese. Top with remaining bread. Beat together milk, eggs, salt and dry mustard; pour over bread. Bake for 45 minutes or until puffed and golden. May be prepared in advance and refrigerated before baking.

Option: Add browned sausage between layers of bread and cheese. Or add a layer of saute'ed vegetables or leftover cooked vegetables just before cooking.

Cheesy Tortillas

No. of Servings: 12 Skillet Temp.: 375°

2 C flour
1-1/2 tsp. baking powder
1 tsp. salt
3 Tbls. shortening
3/4 C cold water
vegetable oil
3 C (12 oz.) shredded Longhorn cheese

Combine first 3 ingredients; cut in shortening until mixture resembles coarse meal. Add water, stir well. Turn dough out on a heavily floured surface. Knead 10 to 12 times or until thoroughly mixed. Form dough into 12 equal size balls; let rest 15 to 20 minutes. Roll each ball into a 6" or 7" circle. Cook in ungreased skillet 1 minute. Flip. Cook one more minute. Do not brown. Place on a towel to cool. Then stack between layers of wax paper. Heat 1" oil in a large skillet. Fry until brown on each side. Drain well on paper towels. Place on cookie sheets. Sprinkle each with 1/4 cup cheese. Broil 3" to 4" from heat until cheese melts. Sprinkle lightly with salt.

*Tortillas may be frozen after they are cooked in the ungreased skillet. Thaw before frying.

Chicken Cheese Puffs

No. of Servings: 24 Oven Temp.: 350°

2 C finely diced cooked chicken
1 C mayonnaise

2 large shallots, minced
1/4 tsp. dried basil, crumbled
1/4 tsp. dried thyme, crumbled
salt and ground pepper
1/2 to 3/4 C grated Swiss cheese
1/2 C grated Parmesan cheese
very thin slices of wheat bread

Preheat oven. Combine first three ingredients in medium bowl. Bend in herbs and seasonings. Add cheese and about 2 tablespoons Parmesan, blending well. Slice bread in half. Spread mixture evenly over tops. Arrange on cookie sheet. Sprinkle with remaining Parmesan and bake until lightly browned, about 10 minutes.

Chili Rellenos Casserole

No. of Servings: 6 Oven Temp.: 350°
Container Size: 10" x 6" x 2" baking dish

6 eggs, beaten
3 C (24 oz.) cottage cheese
3/4 C finely crushed crackers (18 crackers)
1 - 4 oz. can green chilies, drained, seeded and chopped
3/4 C (3 oz.) shredded Cheddar cheese
3/4 C (3 oz.) shredded Monterey Jack cheese

Combine eggs, cottage cheese, cracker crumbs, chilies and half of the shredded cheddar and Monterey Jack cheese. Turn into a baking dish. Bake in oven for 45 minutes or until set. Sprinkle with remaining cheeses. Bake 2 to 3 minutes more or until cheese melts.

Chili Rolls

No. of Servings: 18 rolls Oven Temp.: 400°
Container Size: cookie sheet

Dough:
4 C sifted all-purpose flour
3/4 tsp. salt
6 tsp. baking powder
6 Tbls. dry milk powder
1/2 C shortening
about 1-1/2 C warm water or whole milk

Sift dry ingredients into a mixing bowl, including milk powder if using. Cut in shortening until mixture is in pea-sized lumps. Add water or milk to make soft dough. Roll dough 1/4" thick. Cut into 4" diameter circles. Reroll and cut leftover dough as necessary. Place 2 tablespoons meat filling on one side of circle, fold other half of dough over and seal edges firmly. On cookie sheet place filled, sealed rolls, edges down about 1/2" apart. Bake until lightly browned.

Meat:
1 lb. ground beef
1 medium onion, chopped finely
1 tsp. salt
1/2 tsp. garlic powder
2 Tbls. powdered chili

Brown meat in small saucepan. Add onion and remaining ingredients and continue cooking until meat is almost dry. Stir constantly to prevent burning. Set aside.

Coon Balls

No. of Servings: 12 Oven Temp.: 350°
Container Size: cookie sheet

3 C prepared biscuit mix
1 lb. bulk sausage
1 pkg. Kraft Coon cheese melted

Mix ingredients together and roll in 1" balls. Bake for 30 minutes or freeze until ready to bake.

Deb's Centennial Wheat Casserole

No. of Servings: 6 as a side dish — Oven Temp.: 350°
Container Size: casserole dish

2 C cooked wheat
4 oz. Velvetta Cheese, cubed
1 can cream of mushroom soup
2 oz. jar sliced pimento, drained
1/2 C sour cream
1 tsp. Oregano
1 Tbls. instant minced onion
pepper to taste
1 can french fried onions or crushed potato chips for topping

Mix all ingredients except topping and bake until bubbly, thick and browning, about 1 hour. Stir and top with onion rings or potato chips and bake 10 minutes longer. Can be made ahead and refrigerated.

To Cook Wheat: 1 cup dry wheat makes 2 cups cooked. Wash wheat and cook as rice until soft but still chewy. Do not overcook wheat — it should absorb liquid in the casserole.

Eggs Foo Chew

4 well beaten eggs
1/2 lb. ground beef
1/4 C chopped green pepper
1/2 C cooked wheat
2 Tbls. soy sauce

Brown meat, add wheat and green pepper; steam a few minutes. Add soy sauce to beaten eggs and pour into skillet over wheat mixture. Fry as omelet — cut in fourths to turn. Serve immediately.

Eggs and Sausage Casserole

(Good for Breakfast)

Oven Temp.: 350° — Container Size: 1 - 13" x 9" pan

12 slices bread, trimmed and cubed
6 eggs, beaten
1/2 lb. Old English Cheese
1/4 lb. oleo
salt to taste
1 pint milk
1/2 tsp. dry mustard
1/2 tsp. Worchestershire sauce
1/2 lb. sausage

Cook sausage, drain. Grease pan. Put in bread cubes; sprinkle with sausage. Melt cheese and oleo together. Mix all ingredients and put in casserole on top of bread and sausage. Refrigerate overnight. Bake uncovered for 45 minutes.

Enchilada Style Chili Burros

No. of Servings: 6 Oven Temp.: 350°
Container Size: 12" x 7-1/2" x 2" baking dish

1 lb. beef meat, cut into 1/2" cubes
1 - 10-1/4 oz. can beef gravy
1 - 10 oz. can enchilada sauce
1 - 4 oz. can green chilies, drained, seeded and chopped
1/4 C chopped onion
6 - 6 or 7" flour tortillas
2 Tbls. cornstarch
1 C (4 oz.) shredded cheddar cheese

Heat together meat, gravy, enchilada sauce, chilies, onion, 1/2 cup water and 1/2 teaspoon salt to boiling. Reduce heat; simmer, covered, for 1 hour or until meat is tender. Remove from heat. Lift meat from sauce; divide among tortillas. Roll up tortillas; place seam side down in a greased baking dish. Blend cornstarch and 2 tablespoons cold water; add to sauce. Cook and stir until bubbly; pour over tortillas. Bake, uncovered, in oven for 20 minutes. Sprinkle with cheese. Bake 2 to 3 minutes.

English Bread and Butter Pudding

No. of Servings: 6-8 Oven Temp.: 350°
Container Size: 8" square glass baking dish

butter
6 slices bread, crusts trimmed
2-1/2 Tbls. butter, melted
Paprika
4 eggs, lightly beaten
2-1/2 C milk
1 tsp. salt
1 tsp. dry mustard
3/4 tsp. freshly ground white pepper
1-1/4 C grated extra-sharp cheddar cheese

Preheat oven. Generously butter baking dish. Cut bread into rounds using small biscuit cutter. Brush each round with melted butter and sprinkle lightly with paprika. Arrange in staggered layers in bottom of dish. Combine eggs, milk, salt, mustard and pepper and blend well. Stir in cheese, mixing thoroughly. Pour over bread and bake until knife inserted in center comes out clean, about 30 minutes.

Glazed Meat Loaf

No. of Servings: 8-10 Oven Temp.: 325°

Container Size: 8" x 9" pan

1 C cooked cracked wheat
1 lb. hamburger
1/2 lb. sausage
1 C tomato juice or paste

2 eggs
1 tsp. salt
1/2 tsp. pepper
1 C bread crumbs

Topping:
1/2 C catsup

3 Tbls. molasses
1 tsp. mustard (prepared)

Combine and mix all ingredients. Turn into a pan and shape and spread with topping. Bake in slow oven for 1 hour.

Hamburger Pinwheels

No. of Servings: 4 Oven Temp.: 350°

Container Size: cookie sheet

Filling:
1 lb. hamburger
1/2 tsp. salt
pepper to taste

2 tsp. Worchestershire sauce
2 Tbls. catsup
2 tsp. mustard
1 egg

Pastry:
4 C biscuit mix
2 tsp. butter or margarine

1 Tbls. instant onion
1-1/3 C milk

Filling: Cook meat only until red color is gone, drain off fat. Add the rest of the filling ingredients, cook until meat is done. Set aside.

Cut butter in until fine. Add onion and milk. Stir. Turn onto floured board and knead several times. Roll into a rectangle 8" x 14". Spread meat mix on pastry. Roll and cut into slices about 1" thick. Place on greased cookie sheet. Bake about 30 minutes. Just before serving, make a sauce using heated tomato soup or heated tomato sauce, or a brown gravy mix, whatever would most appeal to your family.

Cutting filled rolls such as this can be messy and difficult. Have you tried using heavy thread? Slip a length of thread under the roll, bring up to the top, twist to keep it together, and pull. You will get a neat slice with a minimum of mess.

Hot Reuben Sandwich Loaf

No. of Servings: 6 Oven Temp.: 400°

Container Size: cookie sheet

2 C packaged biscuit mix
1/2 C cold water
8 oz. chopped ham
1-1/2 C shredded cheese
1 - 8 oz. can sauerkraut, drained
1/4 C salad dressing
1 egg
1 Tbls. water
caraway seed

Stir together biscuit mix and cold water. Beat vigorously for 20 strokes. Form dough into ball. On floured surface knead for 5 strokes. Roll to 14" x 11" rectangle. Transfer to greased cookie sheet. Layer chopped ham lengthwise down center of rectangle. In bowl mix together cheese, sauerkraut and desired dressing. Spoon mixture on top of chopped ham. With sharp knife, make 3" cuts at 1" intervals on long sides of dough. Fold strips over filling, alternating sides. Beat together egg and water; brush over dough. Sprinkle with caraway seed. Bake 25 to 30 minutes until light brown.

Old Fashioned Noodle Dough

1 egg
1 C flour
1/2 tsp. baking powder
1/2 eggshell of milk
1/2 tsp. salt

Mix well and add just enough additional flour to make a stiff dough. Roll out on a floured board as thin as you can, turning constantly and adding more flour as needed. Dry 45 minutes. Roll or fold and cut into 1/8" wide strips or whatever width you desire.

Olive Quiche

No. of Servings: 6 Oven Temp.: 375°

Container Size: 9" pie plate

1-1/2 C whipping cream
1/2 C buttermilk
4 eggs, lightly beaten
1/4 tsp. salt
dash of pepper
1/4 lb. bacon, cooked and crumbled
1/4 lb. shredded Swiss cheese (about 2 C)
2 Tbls. sliced green onions
1 can (6 oz.) large pitted, olives, drained
1 pastry lined 9" pie plate

Heat cream and buttermilk; whisk in eggs and seasonings. Stir in cheese, bacon, onions and olives. Pour into pastry shell. Bake 30 to 35 minutes, until custard is set and golden. Garnish with chopped parsley, if desired.

Potato Dumplings

No. of Servings: 8

3/4 lb. potatoes
1 egg
1/3 C flour
2 Tbls. dry seasoned bread crumbs
1/2 tsp. salt
1/8 tsp. pepper
1 Tbls. chopped parsley

Peel potatoes; cook in boiling salted water until tender, about 20 minutes. Drain well. Mash or "rice" potatoes; beat in egg, flour, bread crumbs, salt, pepper and parsley until smooth.

Potato-Less Salad

2 C cooked whole kernel wheat
1 small onion, minced
2 tsp. mustard
3/4 C salad dressing
3 hard-cooked eggs

Combine all ingredients. Allow to chill 2 or 3 hours before serving. May be served with sliced tomatoes or stuff a tomato with the salad and serve on a lettuce leaf.

Quick Crust Pizza

Oven Temp.: 425°

Container Size: 12" pizza pan

1-1/2 C all-purpose flour
1 pkg. dry yeast
1 tsp. salt
1 tsp. sugar
1/2 C hot water
1 Tbls. oil
1 can (8 oz.) pizza sauce
1 tsp. crushed oregano
1/4 lb. sliced pepperoni
1 can (2 oz.) mushrooms
1 green pepper, sliced
1 C (4 oz.) shredded Mozarella cheese

Use the ingredients suggested for the crust in the recipe or substitute your own favorites. Stir together 1/2 cup flour, yeast, salt and sugar. Add hot water and oil to the flour mixture; beat until smooth, about 1 minute. Stir in more flour to make a moderately stiff dough. Turn out onto a lightly floured surface and knead until smooth and satiny, about 3 to 5 minutes. Cover the dough with bowl and let rest 20 minutes. Stretch dough to fit into a greased pizza pan. Prick surface and bake in preheated oven about 10 minutes. Spread pizza sauce over crust and sprinkle with oregano. Layer pepperoni, mushrooms and green pepper on top. Sprinkle evenly with cheese. Bake in preheated oven 15 to 18 minutes until cheese is melted and sauce is bubbly.

Raleigh Buttermilk Ham Biscuits

No. of Servings: 22

Oven Temp.: 450°

Container Size: cookie sheet

1-1/2 C flour
2 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. dry mustard
1/8 tsp. salt
1/2 C peppered ham luncheon meat, finely chopped
7 Tbls. butter, melted and cooled
3/4 C buttermilk

Preheat oven. Combine flour, baking powder, baking soda, mustard, salt and ham in bowl. Stir in 4 tablespoons of melted butter and the buttermilk until the dough is moistened and clings together. Knead the dough on floured surface 8 to 10 times. Roll out dough to 1/2" thickness. Cut with a 2" floured biscuit cutter. Place on ungreased cookie sheet. Bake for 10 minutes or until biscuits are well risen and golden brown. Remove from oven; brush tops with remaining melted butter.

Sausage and Egg Quiche

No. of Servings: 6-8

Container Size: 9" or 10" glass quiche or pie plate

Crust:
1 C unsifted flour
1/2 tsp. salt
1/3 C butter or margarine
2 to 3 Tbls. cold water

Filling:
1-1/2 C (6 oz.) shredded Swiss cheese
1 Tbls. flour
4 precooked sausage links (about 6 oz.)
1 can evaporated milk
3 eggs
1/2 tsp. salt
1/8 tsp. pepper
1/8 tsp. onion powder
2 tsp. parsely flakes

Combine flour and salt in mixing bowl. Cut in butter until particles are fine. Stir in water until dough clings together in a ball. Roll out dough to a circle about 1" larger than glass quiche or pie plate. Ease into dish, pressing pastry against sides of dish and turning under any extra edges. Prick pastry with fork. MICROWAVE (high) uncovered 4 to 5 minutes (8-9) or until no longer doughy, rotating dish once. Add cheese to pastry shell; sprinkle with flour. Cut sausage links into 1/4" slices and add to pastry shell. MICROWAVE (high) milk in 2 cup glass measure, 3 - 3-1/2 minutes (4 - 4-1/4) or until hot. Beat eggs with salt, pepper, onion powder and parsley. Beat in hot milk; pour over cheese mixture. MICROWAVE (high), uncovered, 5 minutes. Rotate dish. MICROWAVE (medium 1/2 power) 8 to 10 minutes or until center is just about set. Let stand 5 mintues before cutting and serving.

Sausage Souffle

No. of Servings: 4-6

Oven Temp.: 325°

Container Size: 10 x 6-1/4" x 2" casserole

1 lb. bulk sausage
6 slices bread (crust and all, cubed)
1/4 C grated Cheddar cheese
1 tsp. dry mustard
1/2 to 1 tsp. salt
4 eggs
2 C milk

Heat oven. Brown sausage and drain. Add bread, cheese, mustard and salt. Beat eggs with milk. Mix together and put into greased casserole dish. Set in refrigerator overnight. Bake for 45 minutes covered with foil and 15 minutes uncovered.

Scrambled-Egg Brunch Crepes

(use your favorite crepe recipe)

No. of Servings: 4 Oven Temp.: 375°

Container Size: 12" x 7" x 2" pan

8 beaten eggs
1/4 C milk
1 Tbls. snipped chives
1/2 tsp. salt
2 Tbls. butter or margarine
8 - 6" crepes

Sauce:
2 Tbls. butter or margarine
1/4 tsp. salt
dash pepper
3/4 C milk
1/4 C (1 oz.) shredded Monterey Jack cheese
2 Tbls. grated Parmesan cheese
1/4 C dry Sherry

In bowl, combine eggs, milk, chives and salt. In 10" skillet, scramble egg mixture in the butter or margarine till just set. Place about 1/4 cup cooked egg in center of each crepe; fold ends over. Place, seam side down, in baking dish. In saucepan, melt 2 tablespoons butter or margarine. Blend in 2 tablespoons all-purpose flour, 1/4 teaspoon salt and dash of pepper. Add 3/4 cup milk all at once. Cook and stir till thickened and bubbly. Stir in 1/4 cup (1 oz.) shredded Monterey Jack cheese, 2 tablespoons grated Parmesan cheese and 1/4 cup dry Sherry. Pour over crepes. Bake covered in oven for 20 to 25 minutes.

Taboolie Dip

1 bunch green onions, chopped
1 med. green pepper, chopped
1 cucumber, chopped
1 bunch parsley, chopped
1/2 C vegetable oil
1/2 C lemon juice
1 tsp. salt
1-1/2 C wheat germ

Mix together and let set several hours to let wheat germ soften. Serve as dip with Dorito's or corn chips.

Tomato Casserole

No. of Servings: 6 Oven Temp.: 325°

Container Size: baking dish

2 Tbls. butter or margarine
1/4 C chopped onions
1/3 C chopped celery
1/4 C chopped pepper
1 can (14-16 oz.) tomato pieces
3/4 C bread or crumbs
2 hard-boiled eggs, chopped
1/2 tsp. sugar

Seasoning to taste — suggest savory salt, garlic salt or your favorite herb or a combination. Melt butter and brown lightly the onion, pepper and celery. Add tomatoes, sugar, 1/2 cup crumbs, egg and seasoning. Heat and pour into greased baking dish. Top with remaining crumbs. Dot with butter. Bake about 20 minutes or until light brown.

Upper Crust Chicken

No. of Servings: 8 Oven Temp.: 375°

Container Size: 11-3/4" x 7-1/2" baking dish

10 white bread slices (day-old)
2 C chopped cooked chicken
1 C celery slices
2 C shredded sharp cheddar cheese
1 C mayonaise
2 eggs, slightly beaten
1/2 tsp. salt
1/2 tsp. poultry seasoning
1-1/2 C milk

Trim crust from bread, reserving crust. Cut bread slices diagonally into quarters. Cut chicken, celery and 1-3/4 cups cheese; mix well. Spoon into baking dish. Arrange bread quarters over chicken mixture. Combine mayonnaise, egg and seasonings; mix well. Gradually add milk, mixing until blended. Pour over bread. Sprinkle with remaining cheese. Cover. Refrigerate several hours or overnight. Bake uncovered 30 minutes. Garnish with celery leaves, if desired.

Vegetarian Wheat Crust Pizza

No. of Servings: 4-5 Oven Temp.: 425°
Container Size: 12" pizza pan or 13" x 9" x 2" baking pan

1 to 1-1/4 C whole wheat flour
1 pkg. active dry yeast
2 Tbls. grated Parmesan cheese
1/3 C warm water (115°-120°)
1 egg
2 tsp. cooking oil
1 C cottage cheese, drained
1-1/2 C desired vegetables
1-1/2 C shredded Cheddar or Swiss cheese (4 oz.)
1 - 8 oz. can tomato sauce
1-1/2 tsp. dried Italian seasoning, crushed

In small mixer bowl combine 1/2 cup of the flour, the yeast and the grated Parmesan. Stir in the water, egg and oil. Beat at low speed with mixer for 1/2 minutes, scraping sides of bowl constantly. Beat 3 minutes at high speed. Stir in as much of the remaining flour as you can mix in with a spoon. Turn out onto lightly floured surface and knead in flour to make a moderately stiff dough (about 5 minutes). Place dough in a greased bowl, turning once to grease surface. Cover; let rise in a warm place until double (about 30 minutes). Punch down dough; pat into a greased pizza pan or baking pan, making a rim around edge. Cover; let rise 20 to 30 minutes. Bake 5 minutes. Spread cottage cheese on top of hot crust. Arrange desired vegetables on top of cottage layer. Sprinkle 1/2 cup of the shredded cheese over. Combine the tomato sauce and Italian seasoning; drizzle over vegetables. Bake 10 minutes. Sprinkle with the remaining shredded cheese; return to oven. Bake 10 mintues more. Cut into wedges.

Walnut Stuffing Balls

No. of Servings: 8 Oven Temp.: 350°

Container Size: baking dish

1/2 C chopped onion
1/2 C chopped celery
6 Tbls. butter or margarine
1 beaten egg
1/2 tsp. salt
1/2 tsp. poultry seasoning
1/4 tsp. pepper
5 slices of bread cut in 1/4" cubes (4 C)
1 C chopped walnuts
1/2 C snipped parsley
1/4 C wheat germ
1/2 C chicken broth

Cook onion and celery in butter or margarine uuntil tender but not brown. Combine the beaten egg, salt, poultry seasoning and pepper; add bread cubes, chopped walnuts, parsley, wheat germ and cooked onion mixture. Add chicken broth, tossing mixture lightly to moisten. Using about 1/2 cup of the mixture for each, shape mixture into 8 balls. Place balls on greased baking sheet. Bake for 15 minutes.

Whole Wheat Noodles

1 whole egg
3 egg yolks
1 tsp. salt
1 tsp. chicken or beef bouillon
4 Tbls. water
1 C whole wheat flour
1 C white flour or whole wheat flour

Dissolve bouillon and salt in water. Beat eggs well. Add flour and water mixture well. Divide in 3-4 balls and roll thin. Let dry and cut.

Whole Wheat Quiche Puffs

No. of Servings: 6

Oven Temp.: see directions

6 Tbls. butter
3/4 C boiling water
3/4 C whole wheat flour
2 tsp. sugar
3 eggs
3 Tbls. butter
3 Tbls. flour
1-1/2 C milk
2 eggs, beaten
1 C shredded Swiss cheese
1 - 10 oz. pkg. frozen chopped broccoli, cooked drained and finely chopped
6 slices bacon, cooked and crumbled
1/8 tsp. pepper

Melt 6 tablespoons butter in boiling water. Add 3/4 cup whole wheat flour and sugar. Cook and stir mixture until forms a ball. Remove from heat; cool 10 minutes. Add the 3 eggs one at a time, beating well after each addition. Using a pastry bag fitted with large star tip, pipe batter into 8 spirals, 2-1/2" in diameter onto greased baking sheet (or in 8 mounds). Bake in 400° oven about 35 to 40 minutes. Immediately remove from oven. Reduce oven temperature to 350°. Cut a thin slice from tops of puffs; remove soft centers. Return hollow puffs to oven for 10 minutes to crisp shells. In large saucepan melt the 3 tablespoons butter. Stir in 3 tablespoons flour. Add milk all at once. Cook and stir until thickened and bubbly. Cook and stir 2 minutes more. Stir about half of the sauce into the 2 beaten eggs; return all to saucepan. Stir in cheese, chopped broccoli, crumbled bacon and pepper. Remove from heat. Divide broccoli mixture among puffs. Bake in 350° oven for 20 to 25 minutes.

Zucchini Fritters

1 egg
3 Tbls. oil
1 C milk
1 to 1-1/2 C flour
2 tsp. dried parsley flakes
1 tsp. salt
1 medium zucchini
1/2 tsp. pepper
1/2 medium onion
2 tsp. baking powder
Parmesan cheese

Break egg in blender, add milk, cut up peeled zucchini along with chopped onion and blend about 1/2 minute. Add this mixture with rest of ingredients to form a medium batter. Fry the mixture as you would pancakes. Sprinkle with Parmesan cheese before turning.

CAKES

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Angel Food Cake 1
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Banana Nut Cake 2
Banana Poppy Seed Cake 3
Banana Fruitcake 3
Big-Bowl Chocolate Cake 4
Blackberry Wine Cake 4
Black Walnut Cake 5
Brandied Fruit Cake 5
Cake That Doesn't Last 6
Carmel Chocolate Cake 6
Chantilly Cake 7
Chocolate Cake 7
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Chocolate Whirlaway Cake 9
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Cranberry Spice Cake 10
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WHEATLAND COOKBOOK
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PLEASE MAKE THE FOLLOWING CORRECTIONS
IN THE WHEATLAND COOKBOOK

Page 28 -- PUMPKIN CAKE ROLL -- 1/2 tsp. salt instead of 1/2 cup

Page 37 -- AMISH COOKIES -- 2 eggs not listed in ingredients

Page 73 -- PECAN TASSIES -- Instructions should read: "Mix other tablespoon of soft margarine with brown sugar" instead of "other teaspoon"

Page 128 -- CHEDDAR, BACON AND OLIVE BREAD -- 1/2 tsp. of baking soda not listed.

Page 153 -- RED CORNBREAD -- 1 1/2 tsp. not 1 1/2 cups chili powder

Page 159 -- STRAWBERRY NUT BREAD -- 3 C. Flour

Page 160 -- SWEDISH COFFEE CAKE -- Bake at 400° for 15 minutes then 375° for 25 minutes

Page 201 -- PERFECT WHITE BREAD -- 1 tsp. salt

Page 214 -- RICH HOT ROLLS -- 1/2 cup of sugar should appear only once.